

# Oatmeal Stout

Thursday, 5 November 2020 7:05 PM

Gladfield Oatmeal Stout  
(16B. Oatmeal Stout)

Batch Size  
25l

Ingredients:

### Malts

- 5.43kg Gladfield Ale Malt (74%)
- 0.48kg Gladfield Roasted Barley Malt (8%)
- 0.48kg Harraways Rolled Oats (8%)
- 0.36kg Gladfield Biscuit Malt (6%)
- 0.24kg Gladfield Dark Crystal Malt (4%)

### Hops

- 60min – 10g Pacific Gem
- 15min – 10g Pacific Gem

### Yeast

Lallemand Windsor

### Targets:

- Original Gravity 1.055
- IBU 22
- Colour 80 EBC
- Est ABV 5.6%
- Mash at 68°C

Simcoe and fuggle?

*Process*

*7kg of Grain ≈ 7L water lost  
Boil & cooling ≈ 7L water lost*

Target = 25L to fermenter  
 total = 39L water

19L mash  
 2x 10L sparges

Mash @ 68°C for 60 minutes

↳ Bring 19L of strike water to  $\approx 76^\circ\text{C}$   
 to account for temperature drop when  
 added to grain

- Baking Soda 5.7g
- CaCl 3g
- Gypsum 0.9g

Temp of 68°C hit  
 P.H. measured at 5.5  
 after 15 minutes (5.7 at  
 only 5 minutes)

Sparge

#1 10L near boiling water for 10 min  
 - CaCl 1.6g  
 - Gypsum 0.4g

#2 10L near boiling water for 10 min  
 - CaCl 1.6g  
 - Gypsum 0.5g

Boil 60 minutes

@60 min - 10g Simcoe  
 - 5g fuggles

@15 min - 10g Simcoe  
 - 5g fuggles

@10 min - 1 tsp Irish Moss

Measurements

26L to fermenter

1.058 O.G.

70% efficiency