

BREAKFAST OF CHAMPIONS OATMEAL STOUT

DARK BRITISH BEER – OATMEAL STOUT

OVERVIEW

A smooth, velvety stout with rich notes of chocolate, coffee, and roasted malt, balanced by a silky oat body.

BATCH STATISTICS

MASH WATER:	19.25 LITRES
SPARGE WATER:	11.83 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.052
FINAL GRAVITY:	1.014
ASSUMED EFFICIENCY:	73%
ABV:	4.99%
BITTERNESS:	30.2 IBU
COLOUR:	38.1 EBC

FERMENTABLES

MARIS OTTER – PALE MALT, MARIS OTTER – 3.2 KG
BLUE LAKE MILLING – OATS, FLAKED – 1 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.31 KG
DINGEMANS – AMBER – AROMATIC MD – 0.3 KG
SIMPSONS – CRYSTAL DRC – 0.22 KG
JOE WHITE MALTINGS – ROASTED BARLEY – 0.22 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – TARGET – 20g – 11% AA – 60 MINS – 24 IBU
BOIL – TARGET – 15g – 11% AA – 10 MINS – 6.2 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 5 MINS

YEAST

BLUESTONE YEAST CO. BSY-A011 – NEW ENGLAND (BLUESTONE) (1 PKG)
ATTENUATION: 74%
FERMENTATION TEMP RANGE: 18°C – 23°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

20°C FOR 14 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.6 G
MASH – CHALK (CaCO3) – 1.1 G
MASH – EPSOM SALT (MgSO4) – 1 G
MASH – GYPSUM (CaSO4) – 1.8 G
SPARGE – CALCIUM CHLORIDE (CaCl2) – 0.98 G
SPARGE – CHALK (CaCO3) – 0.68 G
SPARGE – EPSOM SALT (MgSO4) – 0.61 G
SPARGE – GYPSUM (CaSO4) – 1.11 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

YEAST SUBSTITUTES: SAFALE S-04, LALBREW NOTTINGHAM, LALBREW NEW ENGLAND.
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