

# Holiday Oatmeal Chocolate Stout

Oatmeal Stout (13 C)

**Type:** All Grain  
**Batch Size:** 20,02 l  
**Boil Size:** 32,86 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 24,80 l  
**Final Bottling Vol:** 18,32 l  
**Fermentation:** Ale, Two Stage

**Date:** 19 Nov 2014  
**Brewer:** Maciej Janowski  
**Asst Brewer:**  
**Equipment:** Pot (13 Gal/50 L) - BIAB  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 83,4 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	67,8 %
1,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	2	16,9 %
0,30 kg	Carafa II (811,6 EBC)	Grain	3	5,1 %
0,30 kg	Chocolate Wheat Malt (788,0 EBC)	Grain	4	5,1 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	5	5,1 %
20,00 g	Centennial [10,00 %] - Boil 60,0 min	Hop	6	22,0 IBUs
10,00 g	Centennial [10,00 %] - Boil 20,0 min	Hop	7	6,7 IBUs
20,00 g	Chinook [13,00 %] - Boil 10,0 min	Hop	8	10,4 IBUs
10,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	9	2,9 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 15,410 Plato  
**Est Final Gravity:** 3,495 Plato  
**Estimated Alcohol by Vol:** 6,5 %  
**Bitterness:** 41,9 IBUs  
**Est Color:** 65,9 EBC

**Measured Original Gravity:** 0,000 Plato  
**Measured Final Gravity:** 2,564 Plato  
**Actual Alcohol by Vol:** -1,3 %  
**Calories:** 97,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 14,76 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5,90 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15,39 l of water at 73,1 C	66,7 C	60 min
Mash Out	Add 8,62 l of water at 93,7 C	75,6 C	10 min

**Sparge:** Fly sparge with 14,76 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 98,03 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Bottle with 98,03 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

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