

KLABORATION OATMEAL STOUT

Oatmeal Stout (13 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 8.24 gal
Boil Time: 60 min
End of Boil Vol: 6.24 gal
Final Bottling Vol: 4.25 gal
Fermentation: Ale, Two Stage

Date: 04 Dec 2014
Brewer: Andy VanderKlok
Asst Brewer:
Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain
Efficiency: 70.00 %
Est Mash Efficiency: 85.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	69.6 %
1 lbs 4.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	10.9 %
12.0 oz	Chocolate Malt (350.0 SRM)	Grain	3	6.5 %
8.0 oz	Caramel Malt - 80L 6-Row (Briess) (80.0 SRM)	Grain	4	4.3 %
8.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	5	4.3 %
0.88 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	6	38.3 IBUs
8.0 oz	Brown Sugar, Light [Boil for 10 min](8.0 SRM)	Sugar	7	4.3 %
0.20 oz	Nugget [13.00 %] - Boil 5.0 min	Hop	8	1.7 IBUs
2.0 pkg	Boatyard Irish Ale [124.21 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 40.0 IBUs
Est Color: 29.9 SRM

Measured Original Gravity: 0.000 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: -75.8 %
Calories: 34.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 6.12 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 11 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.44 gal of water at 163.3 F	154.0 F	90 min

Sparge: Fly sparge with 6.12 gal water at 168.0 F

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: 3.34 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.34 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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