

Black is Beautiful

Oatmeal Stout (13 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 7.05 gal
Boil Time: 60 min
End of Boil Vol: 6.51 gal
Final Bottling Vol: 5.10 gal
Fermentation: Ale, Single Stage

Date: 02 Jun 2020
Brewer: Weathered Souls
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 81.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	58.8 %
2 lbs	Oats, Flaked (1.0 SRM)	Grain	2	11.8 %
1 lbs	Chocolate Malt (350.0 SRM)	Grain	3	5.9 %
12.0 oz	Barley, Flaked (1.7 SRM)	Grain	4	4.4 %
12.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	5	4.4 %
12.0 oz	Roasted Barley (300.0 SRM)	Grain	6	4.4 %
8.0 oz	Chocolate Rye Malt (250.0 SRM)	Grain	7	2.9 %
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	8	1.5 %
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	9	5.9 %
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	10	38.6 IBUs
2.00 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	11	16.6 IBUs
2.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	12	9.9 IBUs
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.081 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.7 %
Bitterness: 65.2 IBUs
Est Color: 46.4 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz