

Vorago (Spell 182)

Oatmeal Stout (16 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.40 gal
Boil Time: 60 min
End of Boil Vol: 6.74 gal
Final Bottling Vol: 4.47 gal
Fermentation: Ale, Two Stage

Date: 18 Jan 2018
Brewer: Anthony
Asst Brewer:
Equipment: Grainfather
Efficiency: 73.00 %
Est Mash Efficiency: 82.6 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	73.1 %	0.70 gal
1 lbs	Oats, Flaked (1.0 SRM)	Grain	2	8.1 %	0.08 gal
1 lbs	Oats, Golden Naked®™ (Simpsons) (9.1 S...	Grain	3	8.1 %	0.08 gal
9.0 oz	Roasted Barley (300.0 SRM)	Grain	4	4.6 %	0.04 gal
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	5	4.1 %	0.04 gal
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	6	2.0 %	0.02 gal
0.50 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	7	21.8 IBUs	-
0.25 oz	Nugget [13.00 %] - Boil 30.0 min	Hop	8	8.4 IBUs	-
0.25 oz	Nugget [13.00 %] - Boil 20.0 min	Hop	9	6.6 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 36.8 IBUs
Est Color: 32.5 SRM

Measured Original Gravity:
1.065 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 6.0 %
Calories: 222.0 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 5.03 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.52
Measured Mash PH: 5.20

Total Grain Weight: 12 lbs 5.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.70 gal of water at 164.3 F	156.0 F	45 min

Sparge: Batch sparge with 3 steps (Drain mash tun , 2.51gal, 2.51gal) of 168.0 F water

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: 4.47 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.7

Carbonation Est: Bottle with 4.47 oz Corn Sugar

Carbonation (from Meas Vol): Bottle with 5.00 oz Corn Sugar

Age for: 30.00 days

Notes

Created with *BeerSmith*