

## **OATMEAL STOUT**

#### SUGGESTED YEAST

White labs: WLP002 English Wyeast: 1968 London ESB Giga: British Ale #1 Imperial: A09 Pub Lallemand Dry: London ESB



## MINI MASH (KIT320)

6 lbs Ultralight Malt Extract



## SPECIALTY MALTS

2 lbs 2-Row Pale

1 lb Flaked Oats

8 oz Crystal 120L

8 oz Black Roasted Barley

8 oz Chocolate

4 oz Black Patent

4 oz White Wheat

4 oz Carapils



## (a) ALL-GRAIN (KIT477)

10 lbs 2-Row Pale



## SPECIALTY MALTS

1 lb Flaked Oats

8 oz Crystal 120L

8 oz Black Roasted Barley

8 oz Chocolate

4 oz Black Patent

4 oz White Wheat

4 oz Carapils



#### HOPS

1.5 oz Northern Brewer - Boil 60 min 1 oz British Kent Goldings – Boil last 1 min



### OTHER ADDITIONS

Clarifier - Boil last 5 min

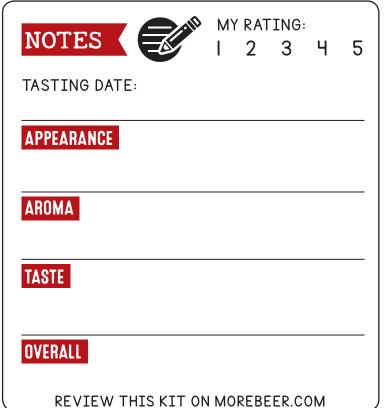


FITS OUR TAP HANDLE DI282 PERFECTLY

## **OATMEAL STOUT**

### **RECIPE TIPS**

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.



## **NEED HELP?**

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## OATMEAL STOUT KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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# BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033 OR EMAIL US 24/7 info@morebeer.com

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# DEER STATS

EST. ORIGINAL GRAVITY 1.058–62

ACTUAL O.G.

**SRM**: 34-38

IBU'S: 38-42

EST. ABV %: 5.7

**ACTUAL ABV %:** 

DATE BREWED:

**NOTES:** 

BREWING CALCULATORS morebeer.com/calc

Use our free on-line Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!