



CUT THIS OUT FOR
YOUR TAP HANDLE

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



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 D1282 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.

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

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BREW DAY QUESTIONS?

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are ready to help!

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info@morebeer.com

BEER 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:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

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