

Oatmeal Stout (Partial Mash)

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

2.5lbs Maris Otter	Partial-Mash
1lb Oat Flakes	Partial-Mash
.75lb CARAFA®; Special II	Partial-Mash
.5lb Flaked Barley	Partial-Mash
.25lb Roasted Barley	Partial-Mash
3lbs Gold DME	60 minute boil
2oz Willamette hops	60 minute boil
Ale Yeast	Ferment at 64-68F

Additional Notes:

Partial-Mash: Steep the grains in 1.5 gallons of 150-155F water for 45-60 minutes. Drain and use collected water as your wort. If possible (not absolutely necessary) slowly rinse the grains (sparge) with an additional 1.5 gallons of 170F water. Discard grains and use all collected water as your wort. At this point, you can add more water to raise to your normal brewing volume. Add extract and brew as usual.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-Low carbonation (1.8-2.2 volumes of CO₂).

Weight Measurements: 3oz corn sugar, or 2.9oz table sugar.

Volume Measurements: 2/3 cup Corn Sugar (loose, fluffed), 1/2 cup Corn Sugar (packed), or 1/3 cup+2 Tbsp table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.051

Color: 27 SRM

IBU: 32 - ABV: 5.0%