

INGREDIENTS

GRAINS

1.5 lbs (0.56kg)
Irish Stout Malt

0.25 lb (0.09 kg)
Roasted Barley

0.25 lb (0.09 kg)
Chocolate Malt

0.25 lb (0.09 kg)
Flaked Oats

HOPS

1.0 oz (28.5 g) Fuggle Hops

YEAST

Safale US-05 Ale Yeast

METHOD

Heat 0.5 gallon (2.0 L) of cold water to 160°F (71°C). Add grains directly to hot water and stir thoroughly to wet the grains completely. The temperature of the mash will drop to approximately 152-155°F (67-68°C). Maintain your mash temperature within this range, stirring every 15 minutes, for 60 minutes.

Separately, heat 1.0 gallon (4.0 liters) of water to 170°F (77°C).

Next, raise mash temperature to 170°F (77°C) and continue stirring. Fold edges of muslin bag over a colander or strainer and pour your mash over the colander, allowing liquid to strain through into a pot below. Pour the gallon of 170°F (77°C) water evenly over the grains to “rinse” them. Pour this liquid through the grains 2-3 times. Remove grains and discard.

Bring wort to a rolling boil, being careful to avoid boilover. Add 0.33 oz (9.0 g) Fuggle Hops as wort begins to boil. Continue to boil for 30 minutes following the hop additions below.

Cool wort in brewing kettle to approximately 75°F (24°C) (using an ice bath or cold water), and transfer to 1-gallon fermenter. Carefully open yeast packet and sprinkle into fermenter. Within 24 hours, you should notice bubbling start to begin in the airlock.

Ferment for approximately 7 days, even if bubbling in the airlock subsides sooner. Check your final gravity to ensure fermentation has finished completely. When ready to bottle, add priming sugar in the appropriate amount to each sanitized bottle. Let carbonate for an additional 5-7 days at room temperature.

RECIPE TYPE

All Grain

DIFFICULTY



BOIL TIME

30 min

ABV

5.4%

OG

1.059

FG

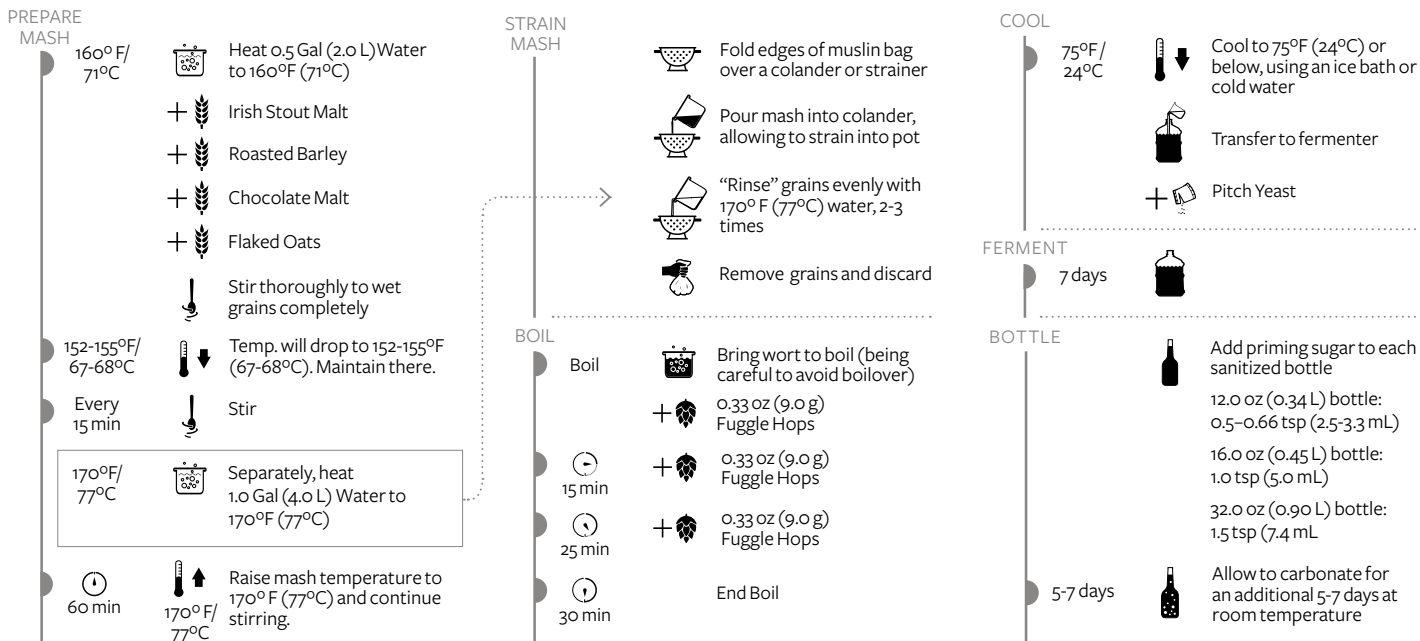
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IBU

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CHOCOLATE OATMEAL STOUT

SUMMARY



CHOCOLATE OATMEAL STOUT (Cont.)