

# CRISP - OATMEAL STOUT

*Creamy, smooth and roasted* | ABV 4.2% | IBU 18 | OG 1043 SG


Our version of the classic stout is heavy on the torrefied oats with a 10% addition lending in the beer a smooth slickness. The Brown, Crystal and Black Malts give a full roasted and chocolate flavour and the medium mash temperature leads to a moderate fullness in the end.

## BASICS

<b>BATCH SIZE</b> (LITRES):	25
<b>ORIGINAL GRAVITY:</b>	43 SG
<b>FINAL GRAVITY:</b>	10 SG
<b>IBUs:</b>	18
<b>COLOUR</b> (EBC/SRM):	99 / 50
<b>MASH EFFICIENCY:</b>	80%

## INGREDIENTS

 <b>MALTS</b>	(kg)	%
<b>BEST ALE</b>	3.530	80
<b>BROWN MALT</b>	0.100	2
<b>CRYSTAL 400</b>	0.100	2
<b>BLACK MALT</b>	0.290	6
<b>FLAKED T OATS</b>	0.640	10
<b>TOTAL</b>	<b>4.670</b>	<b>100</b>

 <b>HOPS</b>	(g)	IBU Calculated	Alpha Acid%	Addition
<b>CENTENNIAL</b>	8	7	9.1	Start of boil
<b>CENTENNIAL</b>	10	7	9.1	Middle
<b>CENTENNIAL</b>	20	4	9.1	Flame out

## METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	65°C / 149°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F
<b>TARGET ATTENUATION:</b>	77%
 <b>MASH LIQUOR VOL</b> (LITRES):	16
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

## TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

## YEAST

**LALLEMAND ESB - 11G**

### Carl's Top Tip



"Use brewing salts to get a chloride:sulphate ratio of 2:1 for this beer."