

Oatmeal Stout

Source: Gary Schmirler

Extract Recipe:

7 lbs. Light Malt Extract
1 lb Roasted Barley
8 oz. British Crystal Malt
8 oz. Black Patent
8 oz. Rolled Oats
3oz Northern Brewer Hops - Bittering
1 oz Fuggles Hops – Aroma
Whirlfloc tablet or Irish moss
Wyeast 1084

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Northern Brewer)
- At 10 minutes add aroma hops (Fuggle) and Whirlfloc tablet or Irish moss.
- At 0 minutes remove kettle from heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

9.5 lbs Maris Otter Malt
1 lb Roasted Barley
½ lb British Crystal Malt
½ lb Black Patent
½ lb Rolled Oats
3oz Northern Brewer Hops - Bittering
1 oz Fuggles Hops - Aroma
Wyeast 1084



Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Infusion mash at 153F for 1 hour. Sparge until 6 ½ gallons of wort have been collected. Boil for 5 minutes then add bittering hops. Boil for 50 minutes, and then add aroma hops. Boil for 10 more minutes. Shut off heat and cool wort. Aerate, pitch yeast and ferment at 68°F to 70°F.