

RDB-Oatmeal Rye Stout

Oatmeal Stout

Type: Extract

Date: 31 Jan 2012

Batch Size (fermenter): 5.00 gal

Brewer: River Dawg Brewery

Boil Size: 4.27 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Pot and Cooler (5 Gal/19 L) -
Extract/Partial Mash

End of Boil Volume 3.90 gal

Brewhouse Efficiency: 72.00 %

Final Bottling Volume: 4.60 gal

Est Mash Efficiency 0.0 %

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
1 lbs	Chocolate Malt (450.0 SRM)	Grain	1	9.3 %
1 lbs	Rye, Flaked (2.0 SRM)	Grain	2	9.3 %
8.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	3	4.7 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	4	4.7 %
8.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	5	4.7 %
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	6	2.3 %
1 lbs	Amber Dry Extract (12.5 SRM)	Dry Extract	7	9.3 %
6 lbs	Amber Liquid Extract (12.5 SRM)	Extract	8	55.8 %
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	9	22.4 IBUs
0.25 tsp	Irish Moss (Boil 10.0 mins)	Fining	10	-
1.0 pkg	Cooper Ale (Coopers #-) [23.66 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1.048 SG

Measured Original Gravity: 1.061 SG

Est Final Gravity: 1.012 SG

Measured Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 4.8 %

Actual Alcohol by Vol: 6.6 %

Bitterness: 22.4 IBUs

Calories: 203.7 kcal/12oz

Est Color: 40.4 SRM

Mash Profile

Mash Name: Single Infusion,
Eight Body, No Mash Out
Sparge Water: 2.59 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
TRUE

Total Grain Weight: 10 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Sparge Step: If steeping, remove grains, and prepare to boil wort

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.1

Pressure/Weight: 3.12 oz

Carbonation Used: Bottle with 3.12 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

3g strike
steep grains 45' @ 150-160
flame out
+ LME/DME
flame on
hot break
+ Northern Brewer @ 60'
+ Irish Moss 15'
+ chiller @ 0'
flame out @ -15'
chill to 90-100F
fill fermenter
aerate
pitch

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Initial Gravity: 1.062 @ 64F RT (corrected gravity 1.061)
Primary fermentation: 7 days
Secondary fermentation 14 days
Interim Gravity: 1.012 @ 62F RT (corrected gravity 1.011)
Bottle/+priming sugar
Condition 14 days
