

LOVE2BREW

OATMEAL STOUT (ALL-GRAIN)



Oatmeal Stouts are a sub-class of Stouts that benefit from the addition of whole oats to add smooth and silky texture to the beer. Our Oatmeal Stout uses a combination of Oats, specialty grains, and a dash of licorice to provide you with a brew that is full-bodied, creamy, slightly toasty, and rich in flavors such as coffee and dark cocoa. Dark Brown in color and low in bitterness this brew is a great choice for someone who enjoys stouts and wants something in that is easy to drink at anytime but full of flavor and body. Pairs excellently with rich desserts!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.052
- 4.9% ABV (Estimated)
- IBUs: 28.1 (Moderate)
- SRM: 32.1 (Dark Brown)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 7 lbs. Maris Otter
- 1 lb. Flaked Oats
- 8 oz. Victory Malt
- 8 oz. Chocolate Malt
- 8 oz. Caramel 90L
- 8 oz. Roasted Black Barley

Hops

- 1.5 oz. Willamette (Bittering)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- British Ale Yeast (WLP005)

Other

- Licorice Stick
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 7 lbs. Maris Otter
- 1 lb. Flaked Oats
- 8 oz. Victory Malt
- 8 oz. Chocolate Malt
- 8 oz. Caramel 90L
- 8 oz. Roasted Black Barley

MASH SCHEDULE:

- Saccharification Rest: 154°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1.5 oz. Willamette (60 Mins.)
- Licorice Stick (60 Mins.)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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