

Oatmeal Stout

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A chocolate decadent delight, it's just the right beer to warm you up for the seasons. Packed with oats to increase the mouthfeel of the beer and brewed with European strains to leave a malty and sweet backbone.



Known for its use in malty English beers, this strain will push bready, grainy malt flavors while being a mild ester producer.

A traditional altbier-style yeast from Düsseldorf, Germany. It produces clean, malty German brown and amber ales.

TASTING NOTES:

Milk Chocolate | Sweet Cream | Roasty

TASTING NOTES:

Nutty | Cocoa | Malty

STATS	
ABV(%):	4.2
IBU(ppm):	42
OG/Plato:	1.056/13.6P
FG/Plato:	1.022/5.6P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.2
IBU(ppm):	39
OG/Plato:	1.056/13.6P
FG/Plato:	1.021/5.3P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

Oatmeal Stout

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP005 British Ale Yeast or
WLP036 Dusseldorf Alt Ale Yeast



HOPS:

BOIL
Chinook (1kg/30min)
East Kent Goldings (1kg/10min)



MALT:

Pale Malt, (25kg/63.8%)
Flaked Oats (36kg/10.2%)
Caramel Malt 60L (22.5kg/6.4%)
Chocolate Malt (30kg/8.5%)
Roasted Barley (3kg/0.9%)
Munich Malt (11kg/3.1%)
Flaked Barley (13kg/3.7%)
Carafoam (12kg/3.4%)

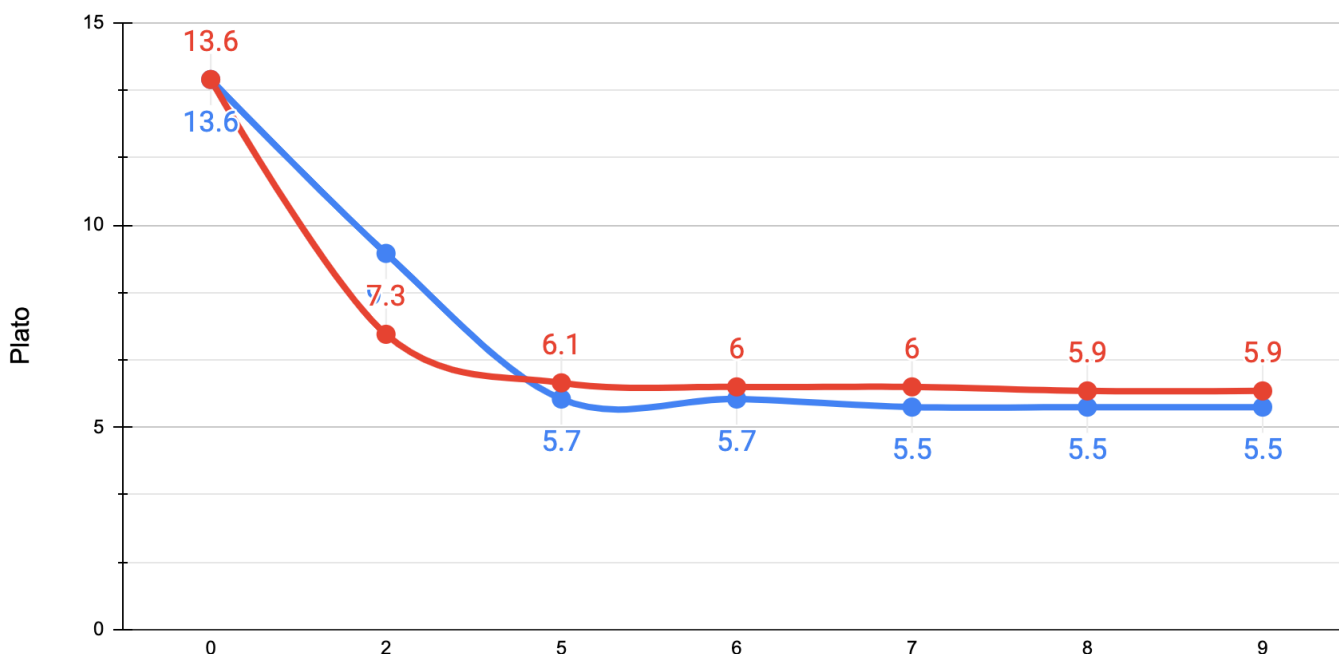


OTHER:

Servomyces (12g)
Clarity Ferm (400mL)
ALDC (10mL)

Gravity (Plato)

● WLP005 British Ale Yeast ● WLP036 Dusseldorf Alt Ale Yeast



	WLP005	WLP036
App. Attenuation (%):	58.1	59.5
Starting pH:	5.1	5.1
Final pH:	4.4	4.4
Ferm Temp (°C)	17	18
Ferm Temp (°F)	63	64

	WLP005	WLP036
Diacetyl As-is (ppb):	22.4	30.6
Diacetyl Total (ppb):	36.3	37.8