

White Labs Oatmeal Stout

WHITE LABS BREWING CO.

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 is a great choice for any beers using traditional English malts like Marris Otter, Golden Promise or floor malted barley. This strain will push bready, grainy malt flavors while being a mild ester producer.

TASTING NOTES:

Papaya | Orange | Pine

PAIRINGS:

Kimchi Fries | Carnitas Tacos

STATS	
ABV(%):	4.4
IBU(ppm):	33.5
SRM:	16.3
OG/Plato:	1.054/13.4P
FG/Plato:	1.020/5.0P

A traditional altbier-style yeast from Düsseldorf, Germany. It produces clean, malty German brown and amber ales. This strain keeps the contribution of hop bitterness in the background while promoting sweet malt notes.

TASTING NOTES:

Candied Orange | Coconut Husk | Geosmin

PAIRINGS:

Pear Salad | Bianca Funghi

STATS	
ABV(%):	4.3
IBU(BU):	29
SRM:	16.3
OG/Plato:	1.054/13.4P
FG/Plato:	1.020/5.0P

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)

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YEAST:

WLP005 British Ale Yeast or
WLP036 Dusseldorf Alt Yeast



MALT:

Pale Malt (65.0%)
Flaked Oats (11.0%)
Chocolate Malt (8.2%)
Caramel 60L Malt (6.9%)
Carafoam (3.7%)
Munich Malt (3.4%)
Chocolate Wheat (1.0%)
Roasted Barley (0.9%)



HOPS:

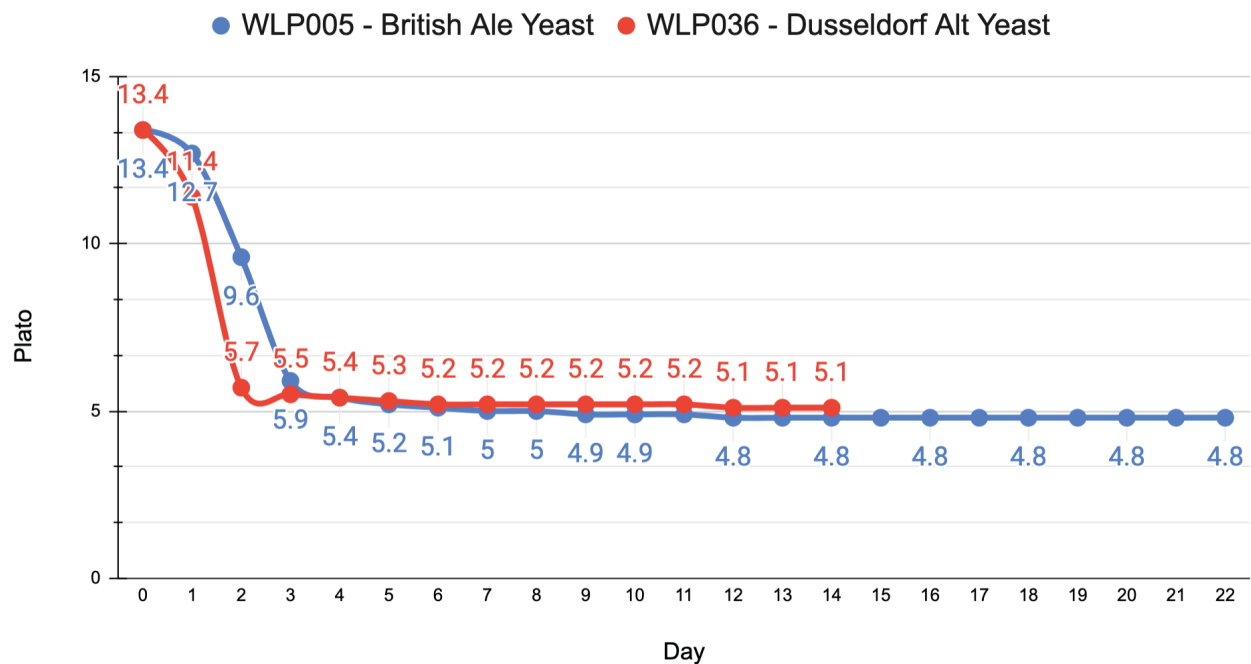
BOIL
Warrior (30 min)
East Kent Goldings (10 min)



OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)



	WLP005	WLP036
App. Attenuation (%):	61.7	61.9
Starting pH:	5.0	5.0
Final pH:	4.4	4.2
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP005	WLP036
Diacetyl As-is (ppb):	59.9	< 15
Diacetyl Total (ppb):	87.9	31.8
Acetaldehyde (ppm):	13.9	13.2
Ethyl Acetate (ppm):	14.2	12.6
Isoamyl Acetate (ppm):	1.5	0.8