

Oats N' Bros 2014

Selected Style and Target Specs

13E–Stout–American Stout

Minimum OG:	1.050 SG	Maximum OG:	1.075 SG
Minimum FG:	1.010 SG	Maximum FG:	1.022 SG
Minimum IBU:	35 IBU	Maximum IBU:	75 IBU
Minimum Color:	30.0 SRM	Maximum Color:	40.0 SRM

Recipe Overview

Wort Volume Before Boil:	14.45 US gals	Wort Volume After Boil:	12.75 US gals
Volume Transferred:	10.50 US gals	Water Added To Fermenter:	0.0 qts
Volume At Pitching:	10.50 US gals	Volume Of Finished Beer:	9.85 US gals
Expected Pre–Boil Gravity:	1.057 SG	Expected OG:	1.065 SG
Expected FG:	1.012 SG	Apparent Attenuation:	80.0 %
Expected ABV:	7.0 %	Expected ABW:	5.5 %
Expected IBU: (using Tinseth):	106.9 IBU	Expected Color: (using Morey):	31.9 SRM
BU:GU ratio:	1.65	Approx Color:	
Mash Efficiency:	82.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	64 °F		

Fermentables

Ingredient	Amount	%	MCU	When
US 2–Row Malt	20lb 0oz	71.1 %	2.8	In Mash/Steeped
US Flaked Oats	2lb 0oz	7.1 %	0.5	In Mash/Steeped
UK Brown Malt	2lb 0oz	7.1 %	8.9	In Mash/Steeped
US Caramel 40L Malt	1lb 12oz	6.2 %	5.5	In Mash/Steeped
UK Pale Chocolate Malt	14.00 oz	3.1 %	13.7	In Mash/Steeped
US Chocolate Malt	14.00 oz	3.1 %	24.0	In Mash/Steeped
UK Roasted Barley	10.00 oz	2.2 %	31.4	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Simcoe	14.0 %	2.00 oz	40.8	Loose Pellet Hops	60 Min From End
US Centennial	8.9 %	1.50 oz	19.4	Loose Pellet Hops	60 Min From End
US Amarillo	8.2 %	1.00 oz	8.8	Loose Pellet Hops	10 Min From End
US Simcoe	14.0 %	1.00 oz	14.9	Loose Pellet Hops	10 Min From End
US Centennial	8.9 %	1.00 oz	9.5	Loose Pellet Hops	10 Min From End
US Amarillo	8.2 %	0.50 oz	3.6	Loose Pellet Hops	At turn off
US Simcoe	14.0 %	0.50 oz	6.1	Loose Pellet Hops	At turn off
US Centennial	8.9 %	0.50 oz	3.9	Loose Pellet Hops	At turn off

US Amarillo	8.2 %	3.00 oz	0.0	Loose Pellet Hops	Dry-Hopped
US Simcoe	14.0 %	3.00 oz	0.0	Loose Pellet Hops	Dry-Hopped
US Centennial	8.9 %	2.00 oz	0.0	Loose Pellet Hops	Dry-Hopped

Other Ingredients

Ingredient	Amount	When
Yeast Nutrient	2.00 oz	In Mash
Foam Control (Anti-Foam)	1.00 oz	In Mash
Whirlfloc Tablet	1.00 oz	In Boil

Yeasts

Yeast Strain	Amount	Used
White Labs WLP090-San Diego Super Yeast	3 packs	Made a 2.8L starter.

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Lactic Acid

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Infusion 40M 20M 152°

Step Type	Temperature	Duration
Rest at	152 °F	40
Raise by direct heating to	168 °F	20

Recipe Notes

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