

## CLONE - Samuel Smith Oatmeal Stout - 4.6%

### Oatmeal Stout

Author: based on recipe from Larry's BEER-N-BBQ

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.58  
 Color : 35 SRM  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.051  
 Final Gravity : 1.016

### Fermentables (13 lb)

8 lb - Pale Ale Malt 2-Row 3.5 °L (61.5%)  
 1 lb - Biscuit Malt 27 °L (7.7%)  
 1 lb - BlackSwaen Biscuit 30.8 °L (7.7%)  
 1 lb - Caramel Malt 60L 60 °L (7.7%)  
 1 lb - Oats, Flaked 1.3 °L (7.7%)  
 0.5 lb - Chocolate 350 °L (3.9%)  
 0.5 lb - Midnight Wheat Malt 550 °L (3.9%)

### Hops (2 oz)

60 min - 1.5 oz - East Kent Goldings (EKG) -...  
 30 min - 0.5 oz - East Kent Goldings (EKG) -...

### Miscellaneous

Mash - 0.87 g - Calcium Chloride (CaCl2)  
 Mash - 0.94 g - Epsom Salt (MgSO4)  
 Mash - 1.52 g - Gypsum (CaSO4)  
 Sparge - 0.33 g - Calcium Chloride (CaCl2)  
 Sparge - 0.36 g - Epsom Salt (MgSO4)  
 Sparge - 0.58 g - Gypsum (CaSO4)

### Yeast

1 pkg - Wyeast Labs Ringwood Ale 1187

### Anvil Foundry 10.5 120V

Batch Size : 5.5 gal  
 Boil Size : 6.8 gal  
 Post-Boil Vol : 6.3 gal

Mash Water : 6.05 gal  
 Sparge Water : 1.73 gal  
 Boil Time : 60 min  
 Total Water : 7.77 gal

Brewhouse Efficiency: 60%  
 Mash Efficiency: 66%

### Mash Profile

High fermentability  
 164.7 °F - Strike Temp  
 156 °F - 60 min - Temperature

### Fermentation Profile

Ale  
 68 °F - 14 days - Primary

### Water Profile

Distilled Water (Dublin (Stouts and Dark ales))  
 Ca 26 Mg 4 Na 0 Cl 18 SO 53

SO/Cl ratio: 2.9  
 Mash pH: 5.3

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



35 SRM