



Mr. Smith

ENGLISH OATMEAL STOUT

Original Gravity: 1.050 Final Gravity: 1.012 ABV: 4.8%
Bitterness: 30 IBUs SRM: 68 (black)

An English variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness. Our version is a very dark, roasty, malty ale with a complementary sweet oatmeal & noble hop flavors.

Grains, Extracts & Sugars

Specialty Grains

- .5# Crystal 60
- .5# Chocolate
- .25# Roasted Barley
- 1# Flaked Oats

steep specialty grains 20-30 mins @ 155°

Extract Brewing

- 3# Briess Dark DME Boil 60 mins
- 3.3# Briess Dark LME Boil 15 mins

All Grain Brewing

- 8# Rahr 2-Row Pale Malt

*full body: mash at 156° for 60-75 min
water: dark malty profile*

Hops

- 2 oz East Kent Golding Boil 60 min

Misc

- 5 oz Priming Sugar Bottling

Yeast

Dry:
Lallemand Nottingham

Liquid:
Whitelabs WLP002 English Ale

Mr. Smith Oatmeal Stout ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

.5# Crystal 60, .5# Chocolate, .25# Roasted Barley, .5# Flaked Oats

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

3# Dark DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

2 oz East Kent Golding @ 60 min, Dark LME @ 15 min

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP002 English Ale or Nottingham dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!