

# OATMEAL STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Who doesn't love oatmeal stout? It's impossible not to love oatmeal stout. Full-bodied with a silken texture and a gentler roast profile than their Irish and American cousins, this ebony ale is rich and substantial.

Almost hidden under strong notes of dark chocolate, figs, and light-roast coffee you'll find a subtle nutty, grainy flavor from flaked oats. A long-lasting raft of beige foam floats on the jet-colored pint and laces the glass all the way down. This stout is wonderful by itself, but if you're looking for a dessert beer pair it up against a flourless chocolate cake, truffles, or even a raspberry tart.

## OG 1.042 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 6.5 lbs English Maris Otter
- 1 lb Flaked Oats
- 0.5 lb English Roasted Barley
- 0.5 lb English Chocolate Malt
- 0.5 lb English Dark Crystal

## BOIL ADDITIONS & TIMES

- 1 oz. Glacier (60 min)

## YEAST

- If you chose dry yeast:  
**DANSTAR NOTTINGHAM.**  
Optimum temperature: 57-70°F
- If you chose liquid yeast:  
**WYEAST 1945 NB NEOBRITANNIA.**  
Temperature Range: 66-74 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. Glacier (60 min)

## YEAST

If you chose dry yeast:

**DANSTAR NOTTINGHAM.**

Optimum temperature: 57-70°F

If you chose liquid yeast:

**WYEAST 1945 NB NEOBRITANNIA.**

Optimum temperature: 64-74°F.