

# Oatmeal Stout Inspiration Recipe

- OG: 13.5°P
- FG: 3.4°P
- ABV (approx.): 5.7%
- IBU: 25
- SRM: 63.3

## MASH SCHEDULE:

152.6°F for 60 minutes

## FERMENTATION:

Ingredient	For 10 bbl	Notes
Fermentis S-04	763 g	Ferment at 18°C

## Malt, Fermentables, Enzymes

	Grist %	For 10 bbl
Simpsons Golden Promise	70.5%	402.1 lb
Rahr Malted Oats	15.0%	102.0 lb
Dingemans Special B	4.5%	28.4 lb
Dingemans Chocolate*	6.0%	37.9 lb
Simpsons Black Malt*	4.0%	25.3 lb

\*Add to top of mash tun or lauter at end of mash

## HOPS – HOT SIDE

Variety	For 10 bbl	Addition	Time
East Kent Golding	2.8 lb	Kettle	60 min
East Kent Golding	0.9 lb	Kettle	30 min
East Kent Golding	1.0 lb	Kettle	5 min

# Dry Irish Stout Inspiration Recipe

- OG: 10.0°P
- FG: 2.2°P
- ABV (approx.): 4.2%
- IBU: 35
- SRM: 121.0

## MASH SCHEDULE:

152.6°F for 60 minutes

## FERMENTATION:

Ingredient	For 10 bbl	Notes
Fermentis S-05	763 g	Ferment at 18°C

## Malt, Fermentables, Enzymes

	Grist %	For 10 bbl
MCI Stout Malt	80.0%	322.8 lb
Torrefied Wheat	8.0%	33.3 lb
Simpsons Roasted Barley*	8.0%	36.9 lb
Dingemans Debittered Black Malt*	4.0%	18.4 lb

\*Add to top of mash tun or lauter at end of mash

## HOPS – HOT SIDE

Variety	For 10 bbl	Addition	Time
Magnum	1.9 lbs	Kettle	60 min
Centennial	6.6 lbs	Kettle	5 min

## Other Wort & Beer Additions

75% Nitrogen  
25% Carbon Dioxide

Equilibrate at 28 psig with blend @ 38°F

# Deconstructed Choc-Covered SNR Inspiration Recipe

- OG: 15.0°P
- FG: 3.3°P
- ABV (approx.): 6.6%
- IBU: 25
- SRM: 93.0

## MASH SCHEDULE:

152.6°F for 60 minutes

## FERMENTATION:

Ingredient	For 10 bbl	Notes
Fermentis S-05	763 g	Ferment at 18°C

## Malt, Fermentables, Enzymes

	Grist %	For 10 bbl
Rahr NSP	63.0%	401.6 lb
Rahr Red Wheat	18.0%	114.8 lb
Gambrinus Honey Malt	2.5%	15.9 lb
Simpsons Double Roasted Crystal	5.0%	31.9 lb
Weyermann Carafa II Special*	3.5%	22.3 lb
Weyermann Carafa III Special*	3.0%	19.1 lb
Lactose**	5.0%	32.9 lb

\* Add to top of mash tun or lauter at end of mash

\*\* Add to kettle before boil

## HOPS – HOT SIDE

Variety	For 10 bbl	Addition	Time
Diamant	2.8 lbs	Kettle	60 min

## Other Wort & Beer Additions

Peanut Flour	76.4 lbs	Add at end of boil before whirlpooling
Salt		Conduct taste trial post fermentation and add to taste
Vanilla		Conduct taste trial post fermentation and add to taste