

#15: Stuck Stout (Oatmeal Stout)

Chris Swingley (8-Feb-2003)

Recipe (for 5 gallons final volume)

7.5 pounds	(58%)	American 2-row
2.0 pounds	(15%)	American Malted Wheat
1.5 pounds	(11%)	Crystal 80L
1.0 pound	(8%)	Quick Oats
0.5 pounds	(4%)	Roasted Barley
0.5 pounds	(4%)	Black Patent Malt
2.0 ounces		Cascade pellet hops, 6.0% AA (75 minutes)
0.5 ounces		Fuggles pellet hops, 4.9% AA (60 minutes)
0.5 ounces		Cascade pellet hops, 6.0% AA (10 minutes)

Wyeast #1332 (Northwest Ale), pitched at 75°F

Starter: Pitched onto yeast cake from previous recipe (porter)

Water

- Pioneer Wells water

Mash

- 13 quarts water @ 174°F, grist ratio of 1.0 quarts:pound @ 156°F (Held 70 minutes)

Sparge

- 6.5 gallons water @ 180°F, drain
- Stuck mash, had to re-set mash, recirculate

Boil

- Boiled 7.0 gallons for 65 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 28 days, 62°F
- Secondary: glass, 15 days, 62°F

Packaging

- Bottled with 0.75 cups dextrose

Properties

Starting Gravity: 1.060	Final Gravity: 1.014
Original Extract: 14.7°Plato	Apparent Extract: 3.6°Plato
Alcohol: 5.9% by volume	Alcohol: 4.6% by weight
Apparent Attenuation: 76.7%	Mash Efficiency: 64%
Bitterness: 53 IBU	Color: 65°SRM