

beer geek breakfast

Style:
Oatmeal stout

Brewer:
Mikkel Bjergsø &
Kristian Keller

Statistics

Volume: 25 liters
OG: 1073
FG: 1016
Alcohol: 7.5 % by vol.
Colour: 123 EBC (Black)
Bitterness: 116 IBU
BU/GU: 1.58

Fermentables

Pilsner Malt 3 EBC 4500 grammes
Flaked Oats 5 EBC 2000 grammes
Cara Munich 90 EBC 500 grammes
Smoked Malt 6 EBC 500 grammes
Chocolate Malt 500 EBC 500 grammes
Chocolate Malt 940 EBC 500 grammes
Roasted Barley 1150 EBC 500 grammes

Mash schedule: 67/68 degrees for 75 minutes

Hops

Centennial 10% alpha 50 grammes 60 minutes
Cascade 5.7% alpha 50 grammes 60 minutes
Cascade 5.7% alpha 50 grammes 15 minutes
Centennial 10% alpha 50 grammes 5 minutes

Fermentation

Yeast: 1056 American Ale / WLP001