

Listermann Brewery Supply

Oatmeal Stout

Instruction Sheet

Original Gravity: 1.048 30 IBUs

Ingredients Included:

6 lbs. English light malt syrup
0.5 lbs. flaked oats mixed with
0.5 lbs. 2 row pale malt
0.5 lbs. chocolate malt mixed with
0.25 lbs. black patent malt
1 oz. Northern Brewer hop pellets
5 oz (3/4 cup) priming sugar
1 packet of Cooper's ale yeast
3 small bags
55 crown caps

Supplies Needed:

Sanitizer powder

Equipment Required:

12 qt. or larger pot
thermometer - freezing to boiling
a large stirring spoon
fermenter - six gallon minimum, with drilled lid
airlock with stopper

55 12oz. bottles

Procedure:

Pour the oat / malt mixture into one grain bag and knot or tie it closed. Pour the dark grain mixture into a second bag and close it similarly. Pour about 2 gallons of water into the pot, add the grain bags and start to heat on a stove. When the temperature of the water reaches 150°F, reduce heat and allow it to simmer for 30 minutes. Do not allow the temperature to rise above 160°F. Reduce with cold water if necessary. Occasionally lift the bags, allow them to drain and return to the water. After simmering, remove the bags and allow them to drain over the pot. Do not squeeze. Discard or compost the spent grains.

Increase temperature until boiling is reached and remove from the heat. Stir the extract syrup into the pot until dissolved. Pour the hop pellets into a hop bag, tie shut and add to the pot. Return the pot to heat and boil for 60 minutes. Watch for boil overs- they will happen. Keep a glass of cold water close by to pour in if a boil over happens. The total boil time is 60 minutes.

Remove the hop bag and cool the pot of wort (unfermented beer) by immersing it in a sink or tub of cold water. The water will need to be changed periodically as it warms. Ice can be added to the sink toward the end of the cooling.

Make up a solution of Sanitizer by mixing a teaspoon of sanitizing powder with water in the jar. Sanitize the fermenter by pouring a couple of cups of solution and sloshing it around until all surfaces are wetted. Rinse the fermenter twice.

When the wort is cooled to about 100° F, pour it into the fermenter and fill with tap water to the five gallon level. The temperature should be between 65° and 75°F. Open the yeast package and pour it in. Violently stir (whip) the wort with a sanitized spoon to aerate.

Wipe the lid with Sanitizer and rinse. Fit the lid to the fermenter and fit the sanitized air lock, half filled with water to the lid's hole.

Place the fermenter in a place where the temperature will be between 65° and 75°F. In 12 to 24 hours the air lock should start to bubble and a thick foam will form on the surface of the wort. Over 5 to 7 days, the bubbles will slow to about one every other minute and the foam will start to disappear. (Note: It is not unusual for the fermentation to be complete very quickly, 1-2 days, especially if the temperature is warm.) Always wait until the foam is gone before proceeding to bottling. There is no need to rush to bottling: the beer will be fine if left in the carboy for several weeks.