

Best of Show, WIZARDS Mini-Comp, February 2024

Oatmeal Stout

5 gallons, all-grain, Anvil Foundry

OG = 1.054 FG = 1.018

IBU = 26 SRM = 36 ABV = 4.7%

Ingredients

7 lbs. 12 oz. Stone Path SPM Pale Malt (IREKS) (2.8°L)

9 oz. Crystal Malt (60°L)

1 lb. Flaked Oats (2.2°L)

12 oz. Briess Chocolate Malt (350°L)

7 oz. Viking Roasted Barley (338°L)

8 oz. Victory Malt (26°L)

2 oz Carafa Special II (413°L)

0.5 Challenger hops, 8.1% (60 min.)

0.65 oz. Kent Golding hops, 4.3% (30 min.)

½ Whirlfloc tablet

2.2 grams Wyeast yeast nutrient

Wyeast 1318 (London Ale III)

Step by Step

Toast oats in 350°F oven, on top rack, stirring frequently 25 minutes or until lightly toasted

Mash Water Profile Ca 94; Mg 5; Na 31; Su 90; Cl 96; target pH 5.5

Mash all grains and oats at 154°F for 60 minutes.

Sparge with 1 gallon water treated with .25 ml 88% lactic acid

Boil the wort for 60 minutes, adding hops at the times indicated in the recipe. Add whirlfloc and yeast nutrient 15 minutes before the end of the boil.

Chill the wort to 68°F, aerate the wort with oxygen, pitch the yeast, and ferment until complete.

Keg and carbonate to 2.5 volumes.

Serve at cellar temperatures.

Tasting Notes

Aroma - light coffee roast, no significant hop aroma

Taste - bitter sweet chocolate, very slight coffee roast, malty sweetness, medium body, smooth, balanced

Notes from the Brewer

Brewed in the Anvil Foundry with sparge, your process may vary. I find the using different roasted malt brands produces different results so act accordingly. My plan was to use all Kent

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Goldings hops, however, I ended up using a blend of Challenger and Kent Goldings because it's what I had and didn't feel it would make a significant difference in this beer.

Final Note: my intent was to have CL at 117 ppm in the water for a fuller profile, however, due to a data entry error in Brun'water, the actual result was as shown above. If I were to brew again, I would increase the CL concentration closer to 117.