

How I Brew - American/Oatmeal Stout

April, 2010

American Stout (5-7% abv)	Oatmeal Stout (4.2-5.9% abv)
<p><u>Overall Impression</u></p> <p>A hoppy, bitter, strongly roasted foreign-style stout</p> <p><u>Flavor</u></p> <p>Strong roasted malt flavor, reminiscent of coffee & bittersweet chocolate</p> <p>Rich chocolate & caramel flavors from specialty malts</p>	<p><u>Overall Impression</u></p> <p>A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor</p> <p><u>Flavor</u></p> <p>Somewhat sweet with the complexity of oats and roasted grains</p> <p>Oats will contribute body and slight silkiness to mouthfeel. Flavor can range from mild to oatmeal cookie.</p>
Fermentables	Hops
<p>Base Malts (Mash @ 153F-154F)</p> <ul style="list-style-type: none"> • American 2-Row for Amer. Stout • Marris Otter for Oat. Stout • Wheat (low % used) <p>Specialty Malts</p> <ul style="list-style-type: none"> • Crystal 40 - Crystal 80 • Chocolate Malt • Biscuit Malt • Black Patent Malt • Flaked Oats • Roasted Barley 	<p>Bittering (60min)</p> <ul style="list-style-type: none"> • Fuggle (Oat. Stout) • Cascade (Amer. Stout) <p>Aroma (0min)</p> <ul style="list-style-type: none"> • Cascade (Amer. Stout)
Fermentation	Tips
<ul style="list-style-type: none"> • Yeast <ul style="list-style-type: none"> ○ WLP001 California Ale ○ Wyeast - 1056 American Ale ○ WLP002 English Ale ○ Wyeast 1968 London ESB • 1.5-2L Starter /Decant • Ferment at 67-68F 	<ul style="list-style-type: none"> • Both beers can be brewed by extract + grain, but are best brewed by partial mash or preferably all-grain • For Oat. Stout, toasting the flaked oats in the oven for 30 mins at 300F helps bring oat flavor through in the beer • Amer. Stout is a very broad style. All versions should use a clean, neutral yeast, should be packed with Amer. Hops and have strong roasted malt flavor. • For Oat. Stout, a high mash temp and a lower attenuating English yeast along with the oats add great body, mouthfeel, and a touch of sweetness.