

The WIZARDS Recipe Library

Jeremy's Rhapsody in Black Oatmeal Stout

ProMash Brewing Session Printout

Brewing Date: Saturday February 08, 2003
Head Brewer: Jeremy Cagle
Asst Brewer:
Recipe: Rhaps IB Oatmeal Stout

ProMash Brewing Session - Recipe Details Printout

BJCP Style and Style Guidelines

16-C Stout, Oatmeal Stout

Min OG: 1.035 Max OG: 1.060
Min IBU: 20 Max IBU: 50
Min Clr: 35 Max Clr: 90 Color in SRM, Lovibond

Recipe Specifics

Batch Size (GAL): 7.00 Wort Size (GAL): 7.00
Total Grain (LBS): 21.35
Anticipated OG: 1.080 Plato: 19.38
Anticipated SRM: 57.7
Anticipated IBU: 61.8
Brewhouse Efficiency: 70 %
Wort Boil Time: 60 Minutes

Actual OG: 1.076 Plato: 18.44
Actual FG: 1.012 Plato: 3.07

Alc by Weight: 6.64 by Volume: 8.49 From Measured Gravities.
ADF: 83.4 RDF: 69.5 Apparent & Real Degree of
Fermentation.

Actual Mash System Efficiency: 66 %
Anticipated Points From Mash: 73.67
Actual Points From Mash: 69.49

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour

Raw Pre-Boil Amounts - only targeted volume/gravity and evaporation rate taken into account:

Pre-Boil Wort Size: 8.24 Gal
 Pre-Boil Gravity: 1.068 SG 16.64 Plato

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Water Needed Pre-Boil Wort Size: 11.33 Gal
 Water Needed Pre-Boil Gravity: 1.050 SG 12.28 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

% SRM	Amount	Name	Origin	Potential	
63.2	13.50 lbs.	Pale Malt(2-row)	Great Britain	1.038	3
12.3	2.63 lbs.	Flaked Oats	America	1.033	2
7.0	1.50 lbs.	Chocolate Malt	Great Britain	1.034	475
4.7	1.00 lbs.	Light Dry Malt Extract		1.046	7
4.1	0.88 lbs.	Crystal 60L	America	1.034	60
3.5	0.75 lbs.	Cara-Pils Dextrine Malt		1.033	2
1.8	0.38 lbs.	Black Patent Malt	Great Britain	1.027	525
1.8	0.38 lbs.	Carafa Special	Germany	1.030	600
1.6	0.35 lbs.	Roasted Barley	Great Britain	1.029	575

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
3.25 oz.	Goldings - E.K.	Plug	5.00	46.0	60 min.
0.25 oz.	Magnum	Whole	16.00	11.1	60 min.
1.00 oz.	Fuggle	Whole	5.00	3.7	15 min.
0.25 oz.	Goldings - E.K.	Plug	5.00	0.9	15 min.

Yeast

Mash Schedule

Mash Type: Single Step

Heat Type: Infusion

Qts Water Per LBS Grain: 1.28 Total Qts: 26.00 - Before Additional
Infusions

Grain Temp: 66 F

Dough In Temp: 168 Time: 5

Saccharification Rest Temp: 154 Time: 60

Mash-out Rest Temp: 165 Time: 5

Sparge Temp: 170 Time: 45

Runnings Stopped At: 1.010 SG 2.56 Plato

Additional Infusion Temperatures And Amounts

Mash Out Step: 7.08 Qts of 212 Degree Water Added

Water Needed For Brewing Session

Sparge Amount: 9.00 Sparge Deadspace: 3.00 Total Into Mash: 6.00

Total Grain LBS: 20.35 Qts Per LBS: 1.63 Total From Mash: 5.83

Mash Gallons: 8.27

Grain Absorption: 2.44

Amount Lost in Lauter Tun Deadspace,
Grant and Misc. to Kettle: 0.50

Top Up Water Added to Kettle: 0.00

Amount into Kettle: 11.33

Boil Time (min): 60.00 Evaporation Rate: 15.00

Amount after Boil: 9.63

Left in Kettle Deadspace: 0.50

Left in Hopback: 0.50

Left in Counterflow Chiller: 0.25

Left in Other Equipment / Other Absorption: 0.15

Amount to Chillers: 8.23

Amount After Cooling (4 perc.): 7.90

Grain absorption rate is: 0.12 (Gallons Per LBS)

Evaporation rate is Percent per Hour

This formulation will yield 7.90 gallons of fermentable wort.

You will need 17.27 gallons of water for the complete brewing session.

