

No pumpkin oatmeal stout

Recipe No pumpkin oatmeal stout **Style** Oatmeal Stout
Brewer brock **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.054 OG **Estimated FG** 1.013 FG
Recipe Bitterness 52 IBU **Alcohol by Volume** 5.2%
Recipe Color 12° SRM **Alcohol by Weight** 4.1%

Ingredients

Quantity	Grain	Type	Use
1.00 lb	Chocolate/coffee dark	Grain	Other
6.75 lb	Dark malt extract	Extract	Extract
Quantity	Hop	Type	Time
1.00 oz	Centennial	Pellet	5 minutes
1.00 oz	Galena	Pellet	60 minutes
Quantity	Misc	Notes	
1.00 unit	Ale yeast	Yeast	

Recipe Notes

No pumpkin, because publix was out of it. Put the grains and oatmeal in the hot water and steep for 30 minutes. Toss those in the sink. Bring back to a boil. Dump in the malt. Stir. Bring back to a boil. Pop in the Galena for the full hour. The centennial in the last five minutes.

Batch Notes

I had no fewer than 6 boilovers. What a mess. Hope it doesn't hurt the recipe. I did leave the wort for about an hour while we went to Manuel's for dinner. Came back and pitched the yeast. Had bubbles within 12 hours.

Thanks, homebrew den.