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Velvet Merlin Oatmeal Stout

OG: 1.063 **Color:** 42 SRM

FG: 1.020 **ABV:** 5.7%

IBU: 29.9

Extract	Weight	Percent
Golden Light DME	5.25 lbs.	52.2

Steeping Grains	Weight	Percent
Flaked Oats	1.5625 lbs.	15.5
Roasted Barley	1.5625 lbs.	15.5
Crystal 120°L	.875 lbs.	8.7
Carapils	.3125	3.1
Crystal 80°L	.25	2.5
Carafa III	.25	2.5

Hops	Weight	IBU
Fuggle, 60 min	1.20	16.9
Fuggle, 30	1.20	13

Yeast—White Labs English Ale WLP002, Wyeast London ESB 1968, Imperial A09 Pub

Additional—Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 16B - Oatmeal Stout

An English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness. Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Vital Statistics:	OG: 1.048 – 1.065	FG: 1.010 – 1.018
IBUs: 25 – 40	SRM: 22 – 40	ABV: 4.2 – 5.9%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

Replace the extracts with the following base malts:
8.75 lbs US 2-Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same yeast recommendations and hop schedule listed on the recipe

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
