

352 Coffee Porter & Jelly 5 Gallon All Grain

Oatmeal Stout (16 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 16 Sep 2022
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 418.56 ml warm water and add optional 20.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.59 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 14.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	58.7 %	0.69 gal
2 lbs 5.0 oz	Oats, Flaked (1.0 SRM)	Grain	2	15.3 %	0.18 gal
1 lbs 5.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	3	8.7 %	0.10 gal
1 lbs 4.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	4	8.3 %	0.10 gal
11.0 oz	Acid Malt (3.0 SRM)	Grain	5	4.5 %	0.05 gal
11.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	6	4.5 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.73 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.87 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.070 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	7	11.7 IBUs	-
0.75 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	8	13.5 IBUs	-
0.75 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	9	3.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.079 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.079 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 16 Sep 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 20 Sep 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Vanilla Beans (Secondary 7.0 days)	Flavor	11	-	-
4.00 oz	Toasted Coconut (Secondary 7.0 days)	Spice	12	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.024 SG)
- Date Bottled/Kegged: 30 Sep 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Oct 2022 - Drink and enjoy!

Notes