



WEYERMANN® Nr. 13 Oatmeal Stout

WEYERMANN® SPECIALTY MALTS

Beer description

Our Weyermann® Oatmeal Stout catches your eye with its pitch-black color and its fine, beige head. The roasted malts lend this beer their characteristic aroma and - combined with notes of vanilla, chocolate and caramel - invite you to take your first sip. This enticing aroma and the soft and creamy texture from the oatmeal (10%) provide a unique tasting experience with hints of licorice passing over the tongue. A chocolaty finale concludes this wonderful drinking experience.

This delightful beer is an ideal companion for smoked meat and fish, the finest of blue cheeses, and chocolate-based desserts.



Beer style

Stouts are top-fermented, dark brown to almost black in color, with fine-pored, very firm, light brown head. The smoky aroma ranges from nothing to strong. Beside the strong malty aroma, which is characterized by hints of coffee, cocoa and roasting notes of dark berries can emerge. The hoppy aroma is usually subtle, yet the bitterness of the hops. Stouts can have either a dry or sweet finish.

Malt bill

Weyermann® Barke® Pilsner Malt	60.0 %
Weyermann® Munich Malt Type 1	13.0 %
Weyermann® CARAAROMA®	11.0 %
Weyermann® CARAFA® Type 3	4.0 %
Weyermann® Beech Smoked Barley Malt	1.0 %
Weyermann® Acidulated Malt	1.0 %

Brewing

Mash regime	Infusion: Mash in at 68°C (154°F) and rest for 60 minutes, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,063 SG	15,5 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.2 %	
Hop recommendation	Bitter Hop	Fuggles	30 IBU at the beginning of boiling
	Aroma Hop	East Kent Golding	10 IBU 10 min before end of boiling
Bitter units			40 IBU



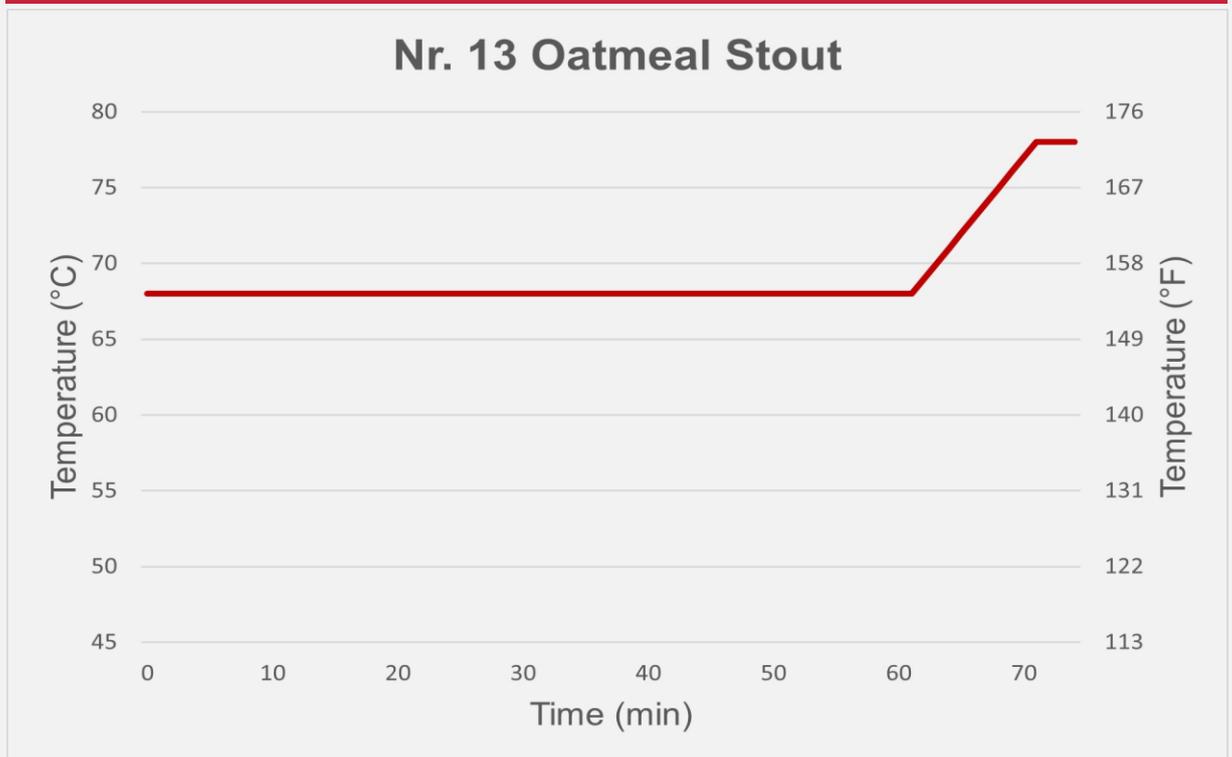
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Ingredients

Boiling time	60 minutes		
Special characteristics	10 % of the malt bill are oatmeal		
Yeast recommendation	Fermentis SafAle™ S-33	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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