

Saukko Stout

an All Grain Oatmeal Stout by Matias

Fermentables

Amount	Fermentable	Use
3.5 kg	Pale 2-Row (UK)	Mash
0.5 kg	Crystal 60L (UK)	Mash
0.5 kg	Rolled Oats	Mash
0.2 kg	Roasted Barley (UK)	Mash
0.2 kg	Chocolate (UK)	Mash

Hops

Amount	Hop	Time
60.0 g	East Kent Golding (UK)	45 min

Yeasts

Name	Lab/Product
British Ale Yeast	White Labs WLP005

Extras

Amount	Name	Time
5.0 g	Baking Soda	60.0 min
5.0 g	Gypsum (Calcium Sulfate)	60.0 min
1.0 ml	Protafloc	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Mash-Out	Direct Heat	68.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.055	1.016	28

ABV	Color	Balance
5.1%	35 SRM	Balanced

Notes

Based on <<http://byo.com/stories/item/1189-oatmeal-stout-style>> (Oatmeal Stout, 5 gallons, all-grain)