

# Black is Beautiful

Oatmeal Stout (13 C)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 7.05 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 6.51 gal  
**Final Bottling Vol:** 5.10 gal  
**Fermentation:** Ale, Single Stage

**Date:** 02 Jun 2020  
**Brewer:** Weathered Souls  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 81.8 %  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	58.8 %
2 lbs	Oats, Flaked (1.0 SRM)	Grain	2	11.8 %
1 lbs	Chocolate Malt (350.0 SRM)	Grain	3	5.9 %
12.0 oz	Barley, Flaked (1.7 SRM)	Grain	4	4.4 %
12.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	5	4.4 %
12.0 oz	Roasted Barley (300.0 SRM)	Grain	6	4.4 %
8.0 oz	Chocolate Rye Malt (250.0 SRM)	Grain	7	2.9 %
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	8	1.5 %
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	9	5.9 %
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	10	38.6 IBUs
2.00 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	11	16.6 IBUs
2.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	12	9.9 IBUs
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	13	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.081 SG  
**Est Final Gravity:** 1.016 SG  
**Estimated Alcohol by Vol:** 8.7 %  
**Bitterness:** 65.2 IBUs  
**Est Color:** 46.4 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz