

GRANDMA'S SECRET STASH (All Grain)

Official NORTHERN BREWER Instructional Document

Just like grandma used to do, stash some of this delicious treat out of view and hoard it for yourself. The intoxicating aromas and flavors of freshly baked oatmeal raisin cookies is surely a fond memory, and now that we are all grown up, why not craft a stout to reminisce? Pleasant, subtle aromas and flavors of raisin, cinnamon and vanilla engage with the velvety body of a traditional oatmeal stout to create an immensely pleasing and highly elaborate sipping experience.

O.G: 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs Rahr 2-row
- 4.5 lbs Simpsons Golden Promise
- 1 lb Flaked Oats
- 0.5 lbs Belgian Biscuit Malt
- 0.5 lbs Briess Chocolate Malt
- 0.5 lbs English Roasted Barley
- 0.5 lbs Belgian Special B
- 0.25 Briess Black Malt

BOIL ADDITIONS & TIMES

- 1 oz Brewer's Gold hops (60 min)
- 4 oz Dark Rum Soaked Raisins (5 min) - not included, see below

"DRY HOP" FERMENTOR ADDITIONS

- 2 Dark Rum Soaked Vanilla Beans (Soak with cinnamon in dark rum 1 day before adding)
- 1 tsp Dark Rum Soaked Cinnamon (Soak with vanilla beans in dark rum 1 day before adding)

OTHER (NOT INCLUDED)

- 8 oz Dark Rum (For soaking raisins, vanilla beans, and cinnamon)
- 4 oz Raisins (Soaked in enough dark rum to cover them for 1 day before brewing)

YEAST

- Dry yeast (default) Safale S-04. Optimum temperature: 64°-75°F
- **LIQUID YEAST OPTION:**
- Wyeast 1084 Irish Ale. Optimum temp: 62°-72°F
- White Labs WLP004 Irish Ale Yeast. Optimum temp: 65°-68°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Brewer's Gold hops (60 min)

4 oz Dark Rum Soaked Raisins (5 min)

"DRY HOP" FERMENTOR ADDITIONS

2 Dark Rum Soaked Vanilla Beans (Soak with cinnamon in dark rum 1 day before adding)

1 tsp Dark Rum Soaked Cinnamon (Soak with vanilla beans in dark rum 1 day before adding)

Add to secondary fermentor 5-7 days before bottling

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