

BEERSMITH RECIPE

OATMEAL COOKIE STOUT All-Grain

O.G: 1.069 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

6 Gal

MASH

- 5 lbs Maris Otter
- 4.5 lbs Rahr 2-row
- 1.25 lbs Flaked Oats
- 0.75 lbs Chocolate Malt
- 0.75 lbs Victory Malt
- 0.5 lbs Caramel 80L
- 0.5 lbs Roasted Barley

HOPS

- 1.5 oz East Kent Goldings
- 0.5 oz Hallertau

YEAST

- White Labs WLP004 Irish Ale Yeast

OTHER

- Cinnamon Sticks
- Vanilla Beans

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 4 oz Raisins

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 1.5 oz East Kent Goldings 60 min
- 0.5 oz Hallertau 60 min
- 4 oz Spiced Rum Soaked Raisins 15 min*

YEAST

- White Labs WLP004 Irish Ale Yeast
Optimum Temperature: 65-68°F

BREWING NOTES

Toast oats in oven until golden brown. 4 oz of Raisins soaked in spiced rum for 10 days, drained and added at 15 min remaining.
Cinnamon extract: 2 sticks soaked in rum for two weeks, added to taste in finished beer.
Vanilla extract: 2 beans soaked in vodka for three weeks, added to taste in finished beer.