

# Mr. Winterbottom

Oatmeal stout (8 C)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 28 Dec 2017  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Vienna (8,0 EBC)	Grain	1	72,5 %
0,50 kg	CHÂTEAU CARA GOLD® (120,0 EBC)	Grain	2	7,2 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	3	7,2 %
0,40 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	4	5,8 %
0,40 kg	Special W (300,0 EBC)	Grain	5	5,8 %
0,10 kg	Roasted Barley (1200,0 EBC)	Grain	6	1,4 %
20,00 g	Northern Brewer [7,60 %] - Boil 60,0 min	Hop	7	14,3 IBUs
20,00 g	El Dorado [12,40 %] - Boil 15,0 min	Hop	8	11,6 IBUs
20,00 g	Northern Brewer [7,60 %] - Boil 15,0 min	Hop	9	7,1 IBUs
30,00 g	El Dorado [12,40 %] - Boil 2,0 min	Hop	10	3,0 IBUs
1,0 pkg	London Ale III (Wyeast Labs #1318) [124,21 ml]	Yeast	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,068 SG  
**Est Final Gravity:** 1,019 SG  
**Estimated Alcohol by Vol:** 6,4 %  
**Bitterness:** 35,9 IBUs  
**Est Color:** 75,3 EBC

**Measured Original Gravity:** 1,062 SG  
**Measured Final Gravity:** 1,019 SG  
**Actual Alcohol by Vol:** 5,7 %  
**Calories:** 594,6 kcal/l

## Mash Profile

**Mash Name:** Flere steps, Full Body Coobra  
 CB25  
**Sparge Water:** 15,20 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,34  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6,90 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,70 l of water at 73,8 C	68,0 C	45 min
Mash Step	Add 0,00 l of water at 72,0 C	72,0 C	15 min
Mash Out	Add 0,00 l of water and heat to 76,0 C over 2 min	76,0 C	10 min

**Sparge:** Fly sparge with 15,20 l water at 80,0 C

## Mash Notes:

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 129,40 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 129,40 g  
 Rør sukker  
**Carbonation (from Meas Vol):** Bottle  
 with 126,46 g Rør sukker

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

London ale III vasket fra Raspberry Robust Porter.

30% RO vand.

Mæsk vand:

14L alm

7L RO

PH ca. 5,5

Malt i ved 50 grader.

Spage vand:

14L 30% RO

ca. 26L før kogning. Ca. 23L efter.

Ca. 3g gærnæring i ved 80 grader køl.

Humle op ved ca. 85 grader køl.

138g Brun rørsukker som karbonerings sukker.

Flasket 20/1.

*Created with BeerSmith*