



Some Old Dude's Oatmeal Stout

Brewing Instructions

What You Get

- 1 Can Coopers Dark Unhopped Malt Extract
 - 2 Packets Oat Flakes
 - 1 Packet Chocolate Malt
 - 1 Packet Black Malt
 - 1 Packet Fuggle Hops
 - 1 Packet Goldings Hops
 - 3 Muslin Hop Sacks
 - 1 Packet S-04 Ale Yeast
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Grains

1. Add both packets of oat flakes to one muslin hop sack.
 2. Tie the oat sack closed loosely so the oats can move freely inside the sack.
 3. Add the Chocolate Malt and Black Malt to a second muslin hop sack.
 4. Tie the malt sack closed loosely so the grains can move freely inside the sack.
 5. Set both grain sacks aside.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger boil pot.
 2. Heat the water to 150–155°F.
 3. Add both grain sacks to the pot.
 4. Steep the grains for 30 minutes, maintaining 150–155°F.
 5. After 30 minutes, turn off the heat and remove both grain sacks.
 6. Place the grain sacks in a colander over the pot.
 7. Rinse the grain sacks with 1 cup of hot water around 150°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sacks.
 9. Discard the used grain sacks.
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Step 4: Add the Dark Malt Extract

1. Open the can of Coopers Dark Unhopped Malt Extract.
 2. Add the extract to the grain water.
 3. Stir thoroughly to help prevent scorching.
 4. Bring the mixture to a low rolling boil, stirring occasionally.
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Step 5: Boil the Hops

1. Add the Fuggle hops and Goldings hops to the remaining muslin hop sack.





2. Tie the hop sack closed loosely so the hops have room to move.
 3. Once the wort reaches a low rolling boil, add the hop sack.
 4. Boil for 60 minutes, stirring occasionally to help prevent scorching.
 5. Keep an eye on the water level and top off with water as needed.
 6. After 60 minutes, remove the pot from heat.
 7. This unfermented mixture is called wort.
 8. Leave the hop sack in the wort. It will stay in during fermentation.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the hop sack.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Ale Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Screw on the lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
 5. Ferment for 21 days.
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Step 8: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.





4. Cap the bottles and shake vigorously.
 5. Let bottles sit for 10 minutes, then shake again.
 6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
 14. For best flavor, condition this oatmeal stout for another couple of weeks after carbonation.
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Step 9: Enjoy

1. After carbonation and conditioning, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

