



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Toasted Oat Cream Stout

TITLE:	Toasted Oat Cream Stout	
CATEGORY:	13B	
SPECS:	OG:	1.061
	FG:	1.012
	SRM:	39+
	IBU:	24.8 (Tinseth ¹)
	VOL:	5.25 gal

FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
7.00	Maris Otter Pale	1.029
1.00	Caramunich	1.028
1.00	Toasted Rolled Oats (275F – 2 hrs)	1.030
0.75	Simpson's Chocolate Malt	1.024
0.25	Simpson's Chocolate Malt (steep 20 min)	n/a
1.00	D-180 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Northern Brewer	Whole	0.50	8.2	60
Fuggle	Pellet	1.00	5.0	30

YEAST:

US-04 (Whitbread) – 11g pack.

MASH:

Mash	Temp	Duration
Protein rest (for the rolled oats)	122F	20 minutes
Simple conversion	153F	60 minutes

NARRATIVE:

60 minute boil. Chill to 65F. Cream yeast 30 minutes prior to pitching. Ferment primary 7 days at 68F. Secondary 7 days. Bottle condition at 68-70F for 8 weeks. Prime with SIMPLICITY at a rate of 30grams/gallon.

¹ The Tinseth algorithm has given us more accurate results for pellets.