

Oatmeal Stout ...



Houblons (50 g)

25 g (20 IBU) – East Kent Goldings (EKG) 7% – **Ébullition** – 75 min

25 g (10 IBU) – East Kent Goldings (EKG) 7% – **Ébullition** – 15 min

Houblonnage Hors Flamme à 70 °C

Divers

1.6 g – Calcium Chloride (CaCl₂) – **Empâtage**

1 g – Epsom Salt (MgSO₄) – **Empâtage**

1.5 g – Gypsum (CaSO₄) – **Empâtage**

1.1 g – Magnesium Chloride (MgCl₂) – **Empâtage**

1 ml – Phosphoric Acid 75% – **Empâtage**

0.55 g – Calcium Chloride (CaCl₂) – **Rinçage**

0.34 g – Epsom Salt (MgSO₄) – **Rinçage**

0.52 g – Gypsum (CaSO₄) – **Rinçage**

0.38 g – Magnesium Chloride (MgCl₂) – **Rinçage**

0.49 ml – Phosphoric Acid 75% – **Rinçage**

Levure

2 paquet – White Labs WLP004 Irish Ale Yeast 74%

198 milliards de cellules de levure

0.7 millions de cellules / ml / °P

Fermentation

Fermentation primaire – 19 °C (1 jour(s) de montée) – 3 jours

Diacetyl Rest – 21 °C – 3 jours

Secondaire – 14 °C – 12 jours

Cold crash – 0 °C – 3 jours

Carbonatation: 2.4 CO₂-vol

