

# Oatmeal Pale Ale

This recipe is from MSC Tom Daly who says this beer was beyond his expectations. It is mild enough to enjoy on warm days, crisp, and smooth on the pallet.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract  
1/2 lb Munich Malt  
1/2 lb Crystal Malt 20L  
1 lb Flaked Oats  
1 tsp Irish Moss  
1 oz Columbus Hops 15 HBUs (Boiling) 60 mins  
1 oz Columbus Hops (Flavor) 5 min  
1 cup Flaked Oats

Wyeast 1056 American Ale

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a 155°, hold for 1 hour.
- Remove the grain.
- Add malt extract and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops and Irish Moss. (1 oz Columbus)
- Continue boiling for 55 mins then add 1 oz of Columbus hops and 1 cup of Flaked Oats.
- Continue to boil for 5 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops and Flaked Oats with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10 lbs 2 Row Malt  
1/2 lb Munich Malt  
1/2 lb Crystal Malt 20L  
1 lb Flaked Oats

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.