

# Sarah Cynthia Sylvia Stout

This recipe is named after the poem by Shel Silverstein. It's about a little girl of the same name, who would never take the garbage out. That's where similarity ends. Any reference to the description of Sarah's garbage and the ingredients in this beer are completely coincidental. This is an Oatmeal Stout using a partial mash method. It includes more attention to temperature control when using your grain and having an adequate rinsing (sparging) system. Oatmeal Stout has a smooth and velvety mouth feel. It has flavors of chocolate, caramel, and coffee. The perfect breakfast beer.

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

7 lbs Amber Malt Extract  
1 lb Maris Otter Pale Malt  
1/2 lb British Crystal Malt 55L  
1/2 lb Chocolate Malt 350L  
1/2 lb Light Roast Barley 350L  
1 lb Flaked Oats  
1 oz N Brewer hops (boiling: 60 min) 10 HBUs  
1 oz Goldings hops (flavoring: 10 min)

Wyeast London Ale Yeast

For Bottling:

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

- In a 6 qt kettle, add 3 1/2 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz N Brewer Hops)
- Continue boiling for 50 mins then add 1 oz of Golding hops.
- Continue to boil for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops 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:

11 lb Maris Otter Pale Malt  
1/2 lb British Crystal Malt 55L  
1/2 lb Chocolate Malt 350L  
1/2 lb Light Roast Barley 350L  
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.