



Breckenridge Oatmeal Stout

STYLE DEFINITION:

Oatmeal Stout: These are generally medium to full bodied stouts that have an unreal smoothness to them from the addition of oats to the mash. The oats not only add a lot of smoothness to the mouth feel but give a touch of sweetness that is unlike any other type of stout. Both levels of roasted flavor and hop character will vary.

(bcecradvocate.com)

HOMEBREWERS COMMENTS:

The stout had good roasty, biscuity aroma and flavor. It was very smooth with chocolate, coffee and fruit flavors in a good malt background. The beer was not as full or “chewy” as expected and was perhaps a little thin for the style.

Breckenridge Oatmeal Stout

Rich, round and roasted, our Oatmeal Stout is satisfaction in a glass. It's a bold, smooth-bodied concoction that oozes dark-roasted coffee aromas and flavors of espresso and semi-sweet chocolate. We round out these heady pleasures with a dose of flaked oatmeal for a creamy body and a semi-dry finish.

Unforgettable.

Flavor: Chocolate coffee maltiness, round oatmeal mouthfeel with very slight hop character

Yeast: Top Fermenting Ale Yeast

Malts: Two Row Pale, Caramel, Roasted

Barley, Chocolate, Oat Flakes, Black

Hops: Chinook, Perle

Color: Black

Bitterness Units: 31

Alcohol By Volume: 4.95%

Alcohol By Weight: 3.96%



Food Pairings: Cheese (earthy; Camembert, Fontina)
General (Chocolate, Dessert) Meat (Shellfish, Smoked Meat)

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com