

# Banana HoneyNut Cheerios Ale

Oatmeal Stout (13 C)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.72 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.72 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 19 Mar 2016  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Scotts New Equipment  
**Efficiency:** 65.00 %  
**Est Mash Efficiency:** 65.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
1.10 tbsp	PH 5.2 Stabilizer (Mash 60.0 mins)	Water Agent	1	-
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	2	6.5 %
4 lbs	Pale Ale Malt, Northwestern (Great Western) (4.1 SRM)	Grain	3	25.8 %
3 lbs	Wheat Malt, Bel (2.0 SRM)	Grain	4	19.4 %
2 lbs	Honey Nut Cheerios (3.0 SRM)	Grain	5	12.9 %
1 lbs	Honey Malt (25.0 SRM)	Grain	6	6.5 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	7	6.5 %
1 lbs	Victory Malt (25.0 SRM)	Grain	8	6.5 %
8.0 oz	Pale Chocolate Malt (200.0 SRM)	Grain	9	3.2 %
8.0 oz	Roasted Barley (300.0 SRM)	Grain	10	3.2 %
8.0 oz	Special Roast (50.0 SRM)	Grain	11	3.2 %
1 lbs	Milk Sugar (Lactose) (0.0 SRM)	Sugar	12	6.5 %
2.00 oz	Willamette [5.10 %] - Boil 60.0 min	Hop	13	34.2 IBUs
1.10 ml	Fermcap-S (Boil 60.0 mins)	Water Agent	14	-
1.10 Items	Wort chiller (immersion) (Boil 20.0 mins)	Other	15	-
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	16	-
1.10 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	17	-
1.0 pkg	Weihenstephan Weizen (Wyeast Labs #3068) [124.21 ml]	Yeast	18	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.065 SG  
**Est Final Gravity:** 1.012 SG  
**Estimated Alcohol by Vol:** 6.9 %  
**Bitterness:** 34.2 IBUs  
**Est Color:** 26.0 SRM

**Measured Original Gravity:** 1.071 SG  
**Measured Final Gravity:** 0.000 SG  
**Actual Alcohol by Vol:** 0.0 %  
**Calories:** 0.0 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body,  
 Batch Sparge  
**Sparge Water:** 3.93 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 15 lbs 8.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.13 qt of water at 163.7 F	152.0 F	60 min

**Sparge:** Batch sparge with 2 steps (0.57gal, 3.36gal) of 168.0 F water

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.93 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 3.93 oz Corn  
 Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Mashed in at 150F. Sticky mash, had a stuck sparge. Took a long time to get it out of the mash tun.

Pre-boil gravity = 1.050.  
Pre-boil volume = 6.72 gallons.  
Mash efficiency = 68.1%

Original gravity (post boil) with lactose now added = 1.071 (Estimated was 1.065)  
Post boil volume = 5.5 gallons.

Tastes like brown sugar oatmeal. Could be interesting. Pitched yeast at 66F.

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