

Obsidian Stout

A Northwest favorite from Deschutes Brewing. It's not too robust in dark malt character but just the right balance. The hop character is mellow, not bitter, not sweet. Although it's not a traditional oatmeal stout, the oats give it more body, head retention, and creamy texture. Expect a higher OG (about 1.065) and a higher finish (1.025).

OG: 1.065 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

7 lbs Amber Malt Extract
1 lbs Amber Dry Malt Extract
1 lb Flaked Oats
1/2 lb Munich Malt
1/2 lb Roasted Barley
3/4 lb Chocolate Malt
1 oz Centennial Hops 12 HBUs (Boiling)
1/2 oz Fuggles Hops (15 min)
1/2 oz Fuggles Hops (2 min)

Wyeast Irish 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 Centennial Hops)
- Continue boiling for 45 mins then add 1/2 oz of Fuggles hops.
- Continue boiling for 13 mins then add 1/2 oz of Fuggles hops.
- Continue to boil for 2 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:

12 lb 2 Row Malt
1 lb Flaked Oats
1/2 lb Munich Malt
1/2 lb Roasted Barley
3/4 lb Chocolate Malt

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.