



STYLE GUIDE

OATMEAL STOUT

WHAT IS AN OATMEAL STOUT

A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor. The sweetness, balance, and oatmeal impression can vary considerably.

Most popular in England between the World Wars, was revived in the craft beer era for export, which helped lead to its adoption as a popular modern American craft beer style that uses a noticeable quantity of oats.

STYLE COMPARISON

Most are like a cross between an Irish Extra Stout and a Sweet Stout with oatmeal added. Several variations exist, with the sweeter versions more like a Sweet Stout with oatmeal instead of lactose, and the drier versions more like a more nutty, flavorful Irish Extra Stout. Both tend to emphasize the body and mouthfeel.

HISTORY

A variant of nourishing or invalid stouts of the late 1800s using oatmeal in the grist, similar to the development of sweet stout that used lactose. An original Scottish version used a significant amount of oat malt. Later went through a shady phase where some English brewers would throw a handful of oats into their parti-gyled stouts in order to legally produce a "healthy" Oatmeal Stout for marketing purposes.

VITAL STATS

ABV: 4.2%-5.9%
IBU: 25-40
SRM: 22-40

AROMA

Mild roasted grain aromas, generally with a coffee-like character. A light malty sweetness can suggest a coffee-and-cream impression. Fruitiness should be low to medium-high.

APPEARANCE

Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque.

FLAVOR

Similar to the aroma, with a mild roasted coffee to coffee-and-cream flavor, and low to moderately-high fruitiness. Oats and dark roasted grains provide some flavor complexity; the oats can add a nutty, grainy, or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream.

MOUTHFEEL

Medium-sweet to medium-dry finish. Medium-full to full body, with a smooth, silky, velvety, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.