

# Oatmeal Stout "Bello di notte"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **36**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Monachijski	2 kg (30.3%)	80 %	16
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	1 kg (15.2%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.5 kg (7.6%)	71 %	600
Grain	Strzegom Karmel 600	0.25 kg (3.8%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Safale