

Oatmeal Stout "Bello di notte" 2025.04

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **34.6**
- 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 **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 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 **21.5 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 **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1 kg (16.3%)	73 %	120
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	1200
Grain	Strzegom Karmel 600	0.25 kg (4.1%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	25 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale