

Oatmeal Stout "Bello di notte"

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **40.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 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 **20.3 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 **12.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Monachijski | 3 kg (51.7%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (17.2%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.3%) | 71 % | 600 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.3%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (8.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Książęcy | 25 g | 60 min | 7 % |
| Aroma (end of boil) | Książęcy | 25 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
|-------------|-----|-----|------|--------|