

Oatmeal Stout "Bello di notte"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- 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 **22.4 liter(s)**
- Total mash volume **28.8 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 **22.4 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 **11.7 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 (31.3%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (31.3%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (15.6%) | 73 % | 120 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (7.8%) | 71 % | 600 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.9%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 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

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