

Oatmeal Stout "Bello di notte"

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **44.2**
- 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 **21.2 liter(s)**
- Total mash volume **27.2 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 **21.2 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 **11.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (49.6%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1 kg (16.5%)	73 %	120
Grain	Płatki owsiane	0.8 kg (13.2%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (8.3%)	71 %	600
Grain	Strzegom Karmel 600	0.25 kg (4.1%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.3%)	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
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Safale S-04	Ale	Dry	10 g	Safale
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