

## Oat&Hops

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name           | Amount       | Yield  | EBC |
|-------|----------------|--------------|--------|-----|
| Grain | Płatki owsiane | 1 kg (40%)   | 85 %   | 3   |
| Grain | Pilzneński     | 1 kg (40%)   | 81 %   | 4   |
| Grain | Acid Malt      | 0.1 kg (4%)  | 58.7 % | 6   |
| Grain | Żytni          | 0.4 kg (16%) | 85 %   | 8   |