

## Oat wine

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **66**
- SRM **9.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Słód owsiany Fawcett | 5 kg (45.5%) | 61 %  | 5   |
| Grain | Strzegom Pszeniczny  | 2 kg (18.2%) | 81 %  | 6   |
| Grain | Biscuit Malt         | 1 kg (9.1%)  | 79 %  | 45  |
| Grain | Płatki owsiane       | 1 kg (9.1%)  | 60 %  | 3   |
| Grain | Żytni                | 1 kg (9.1%)  | 85 %  | 8   |
| Grain | Viking Pale Ale malt | 1 kg (9.1%)  | 80 %  | 5   |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Mash                | Amora preta | 2 g    | ---    | 11 %       |
| Boil                | Vic Secret  | 30 g   | 15 min | 18.2 %     |
| Boil                | Vic Secret  | 30 g   | 60 min | 18.2 %     |
| Boil                | Amora preta | 20 g   | 15 min | 11 %       |
| Aroma (end of boil) | Amora preta | 20 g   | 0 min  | 11 %       |