

# Oat Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **44**
- SRM **13.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39%)	80 %	5
Grain	Słód owsiany Fawcett	3 kg (39%)	61 %	5
Grain	Weyermann Specjal W	0.2 kg (2.6%)	68 %	300
Grain	Melanoiden Malt	0.5 kg (6.5%)	80 %	39
Grain	Oats, Flaked	1 kg (13%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Golding	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Fermentis