

# Oat wine

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- 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 %