

# 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