

# 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  |