

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 % |