

# Oatwine

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **50**
- SRM **16.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2 kg (35.4%)	61 %	5
Grain	Strzegom Wiedeński	2 kg (35.4%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Strzegom Pilzneński	0.5 kg (8.8%)	80 %	4
Grain	Weyermann - Carapils	0.45 kg (8%)	78 %	4
Grain	Special B Malt	0.2 kg (3.5%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar