

## #8 lekka oktawia

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **36.6 liter(s)**

### Steps

- Temp **66.7 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **30.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	14.4 %
Boil	Oktawia	50 g	5 min	8.7 %
Dry Hop	Oktawia	50 g	4 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---