

# Och Oktawia!

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	5 min	7.1 %
Whirlpool	Oktawia	25 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min