

Octawia Żułowski Pale ALE 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 9.4 % |
| Boil | Oktawia | 25 g | 10 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |