

# Oktawia Blonde

- Gravity **12.2 BLG**
- ABV ---
- IBU **58**
- SRM **4.6**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (92.5%)	81 %	4
Grain	Pszeniczny	0.125 kg (2.9%)	85 %	4
Grain	Carabelge	0.2 kg (4.6%)	74 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10.5 %
Boil	Oktawia	30 g	10 min	7 %
Boil	Oktawia	20 g	1 min	7 %
Dry Hop	Oktawia	50 g	14 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Slant	50 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	8 g	Boil	15 min
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