

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 8 g | Boil | 15 min |
|--------|----------------|-----|------|--------|