

Oktawia Pale Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **32**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **1.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (77.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.3 kg (13.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 12.5 % |
| Boil | Oktawia | 10 g | 15 min | 7.8 % |
| Boil | Oktawia | 20 g | 1 min | 7.8 % |
| Dry Hop | Oktawia | 20 g | 3 day(s) | 78 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |