

# Oktawia Single Hop Pils

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.45 kg (7.8%)	79 %	16
Grain	Weyermann Caramunich 3	0.35 kg (6%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	70 min	7.8 %
Boil	Oktawia	20 g	15 min	7.8 %
Boil	Oktawia	30 g	5 min	7.8 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.8 %
Dry Hop	Oktawia	100 g	15 day(s)	7.8 %

## Yeasts

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