

# Oktawian August

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **6.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (34.5%)	85 %	7
Grain	Simpsons - Vienna	1.25 kg (17.2%)	78 %	9
Grain	Chateau Pilsen 2RS	2.5 kg (34.5%)	85 %	4
Grain	Weyermann - Carahell	1 kg (13.8%)	81 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	12.2 %
Boil	Oktawia	30 g	20 min	9.8 %
Whirlpool	Oktawia	30 g	10 min	9.8 %
Dry Hop	Oktawia	40 g	2 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min