

# Pale Ale Oktawia

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (67.3%)	80 %	5
Grain	Pszeniczny	1.3 kg (23.6%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.8 %
Boil	Oktawia	30 g	15 min	7.8 %
Boil	Oktawia	40 g	0 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Slant	150 ml	FM