Oktopils

- Gravity **12.4 BLG**
- ABV **---**
- IBU **37**
- SRM **3.3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Suflett	4 kg *(95.2%)*	81 %	3
Grain	Weyermann - Carapils	0.2 kg *(4.8%)*	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Oktawia	15 g	20 min	7.1 %
Boil	Oktawia	15 g	5 min	7.1 %
Aroma (end of boil)	Oktawia	10 g	0 min	7.1 %
Whirlpool	Oktawia	30 g	40 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	---