Oktawia Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg *(36%)*	81 %	4
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg *(4%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.8 %
Aroma (end of boil)	Oktawia	40 g	20 min	7.8 %
Whirlpool	Oktawia	40 g	0 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis