

## polisch oktawia

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Oktawia | 20 g   | 60 min | 7.8 %      |
| Aroma (end of boil) | Oktawia | 20 g   | 30 min | 7.8 %      |
| Aroma (end of boil) | Oktawia | 20 g   | 15 min | 7.8 %      |
| Aroma (end of boil) | Oktawia | 20 g   | 0 min  | 7.8 %      |
| Whirlpool           | Oktawia | 20 g   | 0 min  | 7.8 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |