

#8 lekka oktawia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **36.6 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (75%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 50 min | 14.4 % |
| Boil | Oktawia | 50 g | 5 min | 8.7 % |
| Dry Hop | Oktawia | 50 g | 4 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |