

# OCTAVIA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Bestmalz Carmel Pils	1 kg (16.7%)	75 %	5

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis