

# Oktawia

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	28 g	60 min	15.5 %
Whirlpool	Oktawia	50 g	0 min	9.2 %
Dry Hop	Oktawia	100 g	2 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	120 ml	Fermentum Mobile