

# Oktawia Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (95.5%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Oktawia	20 g	20 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	0 min	7.1 %
Dry Hop	Oktawia	40 g	6 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Safale