

# Oktawia Pale Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **32**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **1.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (77.3%)	80 %	4
Grain	Viking Pale Ale malt	0.3 kg (13.6%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %
Boil	Oktawia	10 g	15 min	7.8 %
Boil	Oktawia	20 g	1 min	7.8 %
Dry Hop	Oktawia	20 g	3 day(s)	78 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar