

# Oktawia Pils

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (81.5%)	81 %	4
Grain	Płatki kukurydziane	0.5 kg (18.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	20 min	7.1 %
Boil	oktawia	25 g	5 min	7.1 %
Dry Hop	Oktawia	50 g	1 day(s)	7.1 %