

# Oktawia PPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (81.8%)	81 %	5
Grain	Płatki jęczmienne	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	53 g	60 min	8.6 %
Boil	Oktawia	25 g	15 min	7.8 %
Boil	Oktawia	25 g	5 min	7.8 %
Boil	Oktawia	25 g	1 min	7.8 %
Dry Hop	Oktawia	75 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min

Water Agent	Chlorek wapnia	2 g	Boil	60 min
Fining	Whirfloc	0.5 g	Boil	15 min

## Notes

- Woda z Biedry 1:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
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