

# Oktawia Smash, Monachijski

- Gravity **14.5 BLG**
- ABV ---
- IBU **33**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	6 kg (100%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	30 g	75 min	7.1 %
Boil	Oktawia	30 g	10 min	7.1 %
Whirlpool	Oktawia	40 g	0 min	7.1 %
Dry Hop	Oktawia (do 1/2) nastawu	25 g	3 day(s)	7.1 %
Dry Hop	Oktawia (do 1/2) nastawu (herbatka chmielowa)	25 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis