

# Oktawia smash

- Gravity **16.1 BLG**
- ABV ---
- IBU **50**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC  |
|-------|-------------------|---------------|-------|------|
| Grain | Pale ale strzegom | 3.5 kg (100%) | 79 %  | 6.25 |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Oktawia | 12 g   | 90 min | 8.5 %      |
| Boil       | Oktawia | 18 g   | 60 min | 8.5 %      |
| Boil       | Oktawia | 12 g   | 15 min | 8.5 %      |
| Whirlpool  | Oktawia | 25 g   | ---    | 8.5 %      |
| Dry Hop    | Oktawia | 45 g   | ---    | 8.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Notes

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*Apr 10, 2016, 12:49 PM*