

# Oktawia Ale Lida strain

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **6 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (86.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Viking Malt Cookie	0.2 kg (3.8%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Dry Hop	Oktawia	70 g	2 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LIDA KVEIK STRAIN	Ale	Dry	4 g	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Boil	45 min
Fining	whirfloc	4 g	Boil	5 min