

Oktawia Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (36%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 40 g | 20 min | 7.8 % |
| Whirlpool | Oktawia | 40 g | 0 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |