

Oktawia Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (81.5%) | 81 % | 4 |
| Grain | Płatki kukurydziane | 0.5 kg (18.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Oktawia | 25 g | 20 min | 7.1 % |
| Boil | oktawia | 25 g | 5 min | 7.1 % |
| Dry Hop | Oktawia | 50 g | 1 day(s) | 7.1 % |