

polisch oktawia

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- Style **Fruit Beer**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 20 g | 60 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 20 g | 30 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 20 g | 15 min | 7.8 % |
| Aroma (end of boil) | Oktawia | 20 g | 0 min | 7.8 % |
| Whirlpool | Oktawia | 20 g | 0 min | 7.8 % |

Yeasts

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