

# Single Hop Polish Ale Oktawia

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.5%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (31.3%)	81 %	6
Grain	Weyermann - Carawheat	0.4 kg (6.3%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	45 min	7.1 %
Boil	Oktawia	40 g	15 min	7.1 %
Boil	Oktawia	35 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	5 min