

# Single Oktawia

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	15 g	5 min	7.1 %
Boil	Oktawia	10 g	55 min	7.1 %
Whirlpool	Oktawia	20 g	1 min	7.1 %
Dry Hop	Oktawia	45 g	1 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	6 g	Fermentis