

#22 Oktawia APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (85.8%)	80 %	5
Grain	Pszeniczny ciemny	0.2 kg (7.5%)	85 %	18
Grain	Weyermann - Carapils	0.15 kg (5.6%)	78 %	4
Grain	Jęczmień palony	0.03 kg (1.1%)	55 %	985
Na sam wygrzew				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	20 min	7.1 %
Boil	Oktawia	25 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	5 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	0 min	7.1 %
Dry Hop	Oktawia	60 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Boil	30 min
Water Agent	whirlfloc	0.3 g	Boil	9 min

Notes

- Mnij chmielu i troszke jasniej
Nov 1, 2018, 10:13 PM