

## blady oktawian z puław

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- Gravity **14.5 BLG**
- ABV ---
- IBU **120**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (96.2%)	80 %	5
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	50 g	60 min	8.9 %
Boil	Oktawia	50 g	30 min	7.8 %
Boil	lunga	50 g	30 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	200 ml	Fermentum Mobile