

# Oktawia

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **27.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.6%)	81 %	3
Grain	Viking Pale Ale malt	3 kg (50.4%)	80 %	5
Grain	Castlemalt Kawowy	0.25 kg (4.2%)	--- %	500
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	Bestmalz - Special X	0.25 kg (4.2%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	70 min	7.1 %
Boil	Oktawia	25 g	45 min	7.1 %
Boil	Oktawia	25 g	25 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	2 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---