

## #? Oktawia PA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.7 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	10 g	50 min	7.1 %
Aroma (end of boil)	Oktawia-szyszka	40 g	10 min	7.1 %
Dry Hop	Oktawia	25 g	3 day(s)	7.1 %
Na burzliwa 2 dzień				
Dry Hop	Oktawia	40 g	3 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis