

# Oktawia Pale Ale - Ale Piwo

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **8.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (89.4%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (10.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Oktawia	20 g	20 min	7.1 %
Boil	Oktawia	25 g	1 min	7.1 %
Dry Hop	Oktawia	90 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---