

Oktawian August

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **6.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (34.5%) | 85 % | 7 |
| Grain | Simpsons - Vienna | 1.25 kg (17.2%) | 78 % | 9 |
| Grain | Chateau Pilsen 2RS | 2.5 kg (34.5%) | 85 % | 4 |
| Grain | Weyermann - Carahell | 1 kg (13.8%) | 81 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Nugget | 20 g | 60 min | 12.2 % |
| Boil | Oktawia | 30 g | 20 min | 9.8 % |
| Whirlpool | Oktawia | 30 g | 10 min | 9.8 % |
| Dry Hop | Oktawia | 40 g | 2 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |