

# Pils SH Oktawia

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- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	--- %	4
Grain	Strzegom Pale Ale	2 kg (40%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.8 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	Oktawia	20 g	5 min	7.8 %
Dry Hop	Oktawia	40 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	240 ml	Fermentis