

# Polish Wheat Oktawia

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 0.8 kg (43.2%) | 90 %  | 4   |
| Grain | Strzegom Pszeniczny  | 0.8 kg (43.2%) | 90 %  | 6   |
| Grain | Płatki pszeniczne    | 0.2 kg (10.8%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.05 kg (2.7%) | 75 %  | 45  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Oktawia | 5 g    | 60 min   | 7.1 %      |
| Boil      | Oktawia | 15 g   | 15 min   | 7.1 %      |
| Whirlpool | Oktawia | 50 g   | 2 min    | 7.1 %      |
| Dry Hop   | Oktawia | 50 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 80 ml  | Wyeast Labs |