

# 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