

## #5 Lazy SMaSH Oktawia

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **3.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	38 g	60 min	9.2 %
Boil	Oktawia	58 g	10 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min