

## EPA Oktawia

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **13.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (57.1%)	79 %	16
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	50 min	8.3 %
Whirlpool	Oktawia	75 g	10 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis