

# Och... Oktawia!

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Oktawia	30 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	0 min
Water Agent	chlorek wapnia	3 g	Mash	0 min
Water Agent	kwasek cytrynowy	2 g	Mash	0 min
wysładzanie				
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	Witamina C	2 g	Secondary	3 day(s)
Z dodatkiem chmielu				