

# oktawia ale single hop

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.2 kg (80.8%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.6%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 30  | 0.5 kg (9.6%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | oktawia | 25 g   | 60 min   | 7.8 %      |
| Boil                | oktawia | 15 g   | 20 min   | 7.8 %      |
| Aroma (end of boil) | oktawia | 20 g   | 0 min    | 7.8 %      |
| Dry Hop             | oktawia | 50 g   | 5 day(s) | 7.8 %      |

## Yeasts

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

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 5 g    | Boil    | 10 min |