

# 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