

# oktawia apa chmielona na zimno

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg (96.2%)	80 %	5
Grain	Strzegom Bursztynowy	0.17 kg (3.8%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	26.09 g	20 min	9.2 %
Aroma (end of boil)	Oktawia	26.09 g	0 min	9.2 %
Dry Hop	Oktawia	26.09 g	4 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	173.91 ml	Fermentis