

# Oktawia Pale Ale z AP

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (77.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30
Grain	Płatki pszeniczne	0.25 kg (4.6%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	50 g	3 min	7.1 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile