

# Single hoop na Oktawii

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **2.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	20 g	15 min	7.8 %
Aroma (end of boil)	Oktawia	25 g	5 min	7.8 %
Dry Hop	Oktawia	15 g	10 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	500 g	Boil	10 min