

Single Hop Oktawia

- Gravity **15.7 BLG**
- ABV ---
- IBU **51**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (74.1%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.8%)	85 %	5
Grain	Weyermann - Carapils	0.5 kg (7.4%)	78 %	4
Grain	Weyermann - Caraamber	0.25 kg (3.7%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Boil	Oktawia	30 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %
Whirlpool	Oktawia	20 g	0 min	7.1 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min
Water Agent	gips piwowarski	10 g	Mash	95 min