

Single Hop Polish Ale Oktawia

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (31.3%) | 81 % | 6 |
| Grain | Weyermann - Carawheat | 0.4 kg (6.3%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 25 g | 45 min | 7.1 % |
| Boil | Oktawia | 40 g | 15 min | 7.1 % |
| Boil | Oktawia | 35 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 4 g | Boil | 5 min |