

# Wheat APA Oktawia

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Pilznieński	1 kg (19%)	81 %	4
Grain	Pszeniczny	1 kg (19%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Cascade	10 g	50 min	6 %
Boil	Cascade	35 g	10 min	6 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %
Whirlpool	Cascade	25 g	15 min	6 %
Whirlpool	Chinook	15 g	15 min	13 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Chinook	15 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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