

SH Oktawia Polish APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (75.8%)	82 %	4
Grain	Strzegom Karmel 30	0.25 kg (9.5%)	75 %	30
Grain	Płatki owsiane	0.32 kg (12.1%)	85 %	3
Grain	Strzegom Karmel 300	0.07 kg (2.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	60 min	7.1 %
Boil	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	5 g	1 min	7.1 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	2.5 g	Boil	10 min
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Notes

- 20191130 - Warzenie, pozostawanie brzeczki do ostygnięcia na balkonie
 - 20191201 - Przelanie do fermentora, zadanie drożdży Safale US-05 (gęstwa po Session IPA 11,2 blg, ok. 400 ml)
 - 20191201 - 20191214 - Fermentacja burzliwa ok. 2 tygodnie w temp. 16-18 C, BLG po burzliwej 2,5
 - 20191214 - Przelanie na cichą
 - 20191219 - Chmielenie na cichą, ok. 20 g Oktawia (zbiór 2018, alfa-kwasy 8,7; sklep deptana)
 - 20191221 - Rozlew, BLG końcowe 2,5; ABV 4.7%; Odfermentowanie 78.2%
- Dec 19, 2019, 9:18 PM*