

# Oktapils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PH	35 g	60 min	7.1 %
Boil	Oktawia PH	20 g	30 min	7.1 %
Aroma (end of boil)	Oktawia PH	45 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis

## Notes

- Woda 50:50 destylowana i kraniczanka  
Feb 19, 2022, 8:24 AM