

Oktawia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **27.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 2 kg (33.6%) | 81 % | 3 |
| Grain | Viking Pale Ale malt | 3 kg (50.4%) | 80 % | 5 |
| Grain | Castlemalt Kawowy | 0.25 kg (4.2%) | --- % | 500 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.4%) | 68 % | 1200 |
| Grain | Caraaroma | 0.25 kg (4.2%) | 78 % | 400 |
| Grain | Bestmalz - Special X | 0.25 kg (4.2%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 25 g | 70 min | 7.1 % |
| Boil | Oktawia | 25 g | 45 min | 7.1 % |
| Boil | Oktawia | 25 g | 25 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 25 g | 2 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | --- |