

# Oktawia smash

- Gravity **16.1 BLG**
- ABV ---
- IBU **50**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale strzegom	3.5 kg (100%)	79 %	6.25

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	12 g	90 min	8.5 %
Boil	Oktawia	18 g	60 min	8.5 %
Boil	Oktawia	12 g	15 min	8.5 %
Whirlpool	Oktawia	25 g	---	8.5 %
Dry Hop	Oktawia	45 g	---	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- fermentacja w 12-15 stopniach  
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