

# Summer Ale Oktawia

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76.8 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76.8C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (59.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (29.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.35 kg (10.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Oktawia	10 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	10 min	7.1 %
Whirlpool	octawia	30 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis