

# 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<br>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  |