

oktawia & sybilla

- Gravity **17.7 BLG**
- ABV ---
- IBU **71**
- SRM **14**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (64.5%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (32.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Oktawia | 30 g | 30 min | 7.1 % |
| Boil | Sybilla | 30 g | 30 min | 3.5 % |
| Boil | Oktawia | 30 g | 0 min | 7.1 % |
| Boil | Sybilla | 30 g | 0 min | 3.5 % |
| Dry Hop | Oktawia | 40 g | 5 day(s) | 7.1 % |
| Dry Hop | Sybilla | 40 g | 5 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 200 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------|--------|---------|--------|
| Herb | Mech irlandzki | 4 g | Boil | 10 min |