Manhattan WCIPA by Oktawia

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg *(74.8%)*	80 %	7
Grain	Strzegom Pilzneński	1 kg *(13.6%)*	80 %	4
Grain	Pszenica prażona	0.5 kg *(6.8%)*	80 %	4
Grain	Weyermann - Carapils	0.25 kg *(3.4%)*	78 %	4
Grain	Acid Malt	0.1 kg *(1.4%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	250 g	10 min	7.1 %
Boil	Oktawia	50 g	45 min	7.1 %
Dry Hop	Oktawia	100 g	7 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Safale