Oktavia DDH IIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **78**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	7 kg *(82.4%)*	80 %	7
Grain	Caramalt Fawcett	0.5 kg *(5.9%)*	76 %	35
Grain	Płatki pszeniczne	0.5 kg *(5.9%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	100 g	60 min	9.1 %
Boil	Oktawia	50 g	5 min	9 %
Aroma (end of boil)	Oktawia	50 g	1 min	9 %
Dry Hop	Oktawia	75 g	10 day(s)	9 %
Dry Hop	Oktawia	75 g	5 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Slant	200 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min
Water Agent	Chlorwk wapnia	1 g	Boil	60 min
Other	Cynk + pożywka	1 g	Boil	60 min
Water Agent	WhirlflocT	1 g	Boil	15 min

Notes

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