

Oktawia NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (71.2%) | 81 % | 6 |
| Grain | Simpsons Wheat malt | 0.25 kg (3.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.7%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.25 kg (3.6%) | 80 % | 4 |
| Grain | płatki żytnie | 0.125 kg (1.8%) | 80 % | 4 |
| Grain | Weyermann - Pilsner Malt | 1 kg (14.2%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | lunga | 10 g | 40 min | 11 % |
| Aroma (end of boil) | Hallertau Blanc | 40 g | 0 min | 8.9 % |
| Whirlpool | Centennial | 40 g | 20 min | 8.5 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Irish Moss | 5 g | Boil | 15 min |