

# aipa oktawia centennial

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (71.5%)	80 %	4
Grain	Pszeniczny	1.4 kg (22.3%)	85 %	4
Grain	Strzegom Karmel 30	0.27 kg (4.3%)	75 %	30
Grain	Strzegom Karmel 600	0.12 kg (1.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Centennial	20 g	20 min	9.7 %
Boil	Oktawia	20 g	10 min	7.8 %
Boil	Oktawia	15 g	0 min	7.8 %
Whirlpool	Oktawia	20 g	30 min	7.8 %
Whirlpool	Centennial	20 g	30 min	9.7 %
Dry Hop	Oktawia	100 g	7 day(s)	7.8 %
Dry Hop	Centennial	25 g	7 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Notes

- 15 blg 2 blg - burzliwa 2 tygodnie  
2 blg cicha 10 dni , zabutelkowano 27.12.2017  
dodano 4 gr glukozy na 0,5l  
czerwony k.  
*Dec 8, 2017, 8:35 AM*