

# Oktawia IPA 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (92.5%)	80 %	5
Adjunct	Pszenica niesłodowana	0.365 kg (7.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	40 min	7.8 %
Boil	Oktawia	25 g	15 min	7.8 %
Boil	Oktawia	25 g	10 min	7.8 %
Boil	Oktawia	25 g	5 min	7.8 %
Boil	Oktawia	25 g	0 min	7.8 %
Dry Hop	Oktawia	35 g	5 day(s)	7.8 %
Dry Hop	Oktawia	40 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	Mech Irlandzki	4 g	Boil	15 min