

# Pipa oktawia

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale base	2 kg (31.3%)	70 %	5
Grain	Pszeniczny	2 kg (31.3%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.8%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.7 kg (10.9%)	79 %	130
Grain	Viking Pale Ale malt	1.2 kg (18.7%)	80 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Liquid	400 ml	Spe

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Other	Płatki owsiane	200 g	Mash	60 min