

## Session IPA Oktawia

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **59**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (39.2%)   | 80 %  | 4   |
| Grain | Golden Ale          | 1 kg (39.2%)   | 80 %  | 9   |
| Grain | Strzegom Pszeniczny | 0.3 kg (11.8%) | 81 %  | 6   |
| Grain | Biscuit Malt        | 0.25 kg (9.8%) | 79 %  | 45  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil                | Oktawia                | 20 g   | 15 min   | 7.1 %      |
| Aroma (end of boil) | Oktawia                | 20 g   | 0 min    | 7.1 %      |
| Dry Hop             | Oktawia                | 60 g   | 3 day(s) | 7.1 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Safale     |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |