

# Manhattan WCIPA by Oktawia

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (74.8%) | 80 %   | 7   |
| Grain | Strzegom Pilzneński    | 1 kg (13.6%)   | 80 %   | 4   |
| Grain | Pszenica prażona       | 0.5 kg (6.8%)  | 80 %   | 4   |
| Grain | Weyermann - Carapils   | 0.25 kg (3.4%) | 78 %   | 4   |
| Grain | Acid Malt              | 0.1 kg (1.4%)  | 58.7 % | 6   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Oktawia | 250 g  | 10 min   | 7.1 %      |
| Boil    | Oktawia | 50 g   | 45 min   | 7.1 %      |
| Dry Hop | Oktawia | 100 g  | 7 day(s) | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Safale     |