

# Oktawia IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.7**
- 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 **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Carahell	0.3 kg (6.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	7.8 %
Boil	Oktawia	25 g	15 min	7.8 %
Boil	Oktawia	25 g	10 min	7.8 %
Boil	Oktawia	25 g	0 min	7.8 %
Dry Hop	Oktawia	50 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	300 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min