

# Oktawia NEIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (71.2%)	81 %	6
Grain	Simpsons Wheat malt	0.25 kg (3.6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3
Grain	Płatki orkiszowe	0.25 kg (3.6%)	80 %	4
Grain	płatki żytnie	0.125 kg (1.8%)	80 %	4
Grain	Weyermann - Pilsner Malt	1 kg (14.2%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	11 %
Aroma (end of boil)	Hallertau Blanc	40 g	0 min	8.9 %
Whirlpool	Centennial	40 g	20 min	8.5 %
Dry Hop	Oktawia	50 g	3 day(s)	7.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	5 g	Boil	15 min