

# oktawia & sybilla

- Gravity **17.7 BLG**
- ABV ---
- IBU **71**
- SRM **14**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Monachijski	2 kg (32.3%)	80 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Sybilla	30 g	30 min	3.5 %
Boil	Oktawia	30 g	0 min	7.1 %
Boil	Sybilla	30 g	0 min	3.5 %
Dry Hop	Oktawia	40 g	5 day(s)	7.1 %
Dry Hop	Sybilla	40 g	5 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	4 g	Boil	10 min