

## Session IPA Oktawia

---

- 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