

SH Oktawia IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **1.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | --- % | --- |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 15 min | 7.1 % |
| Boil | Oktawia | 30 g | 5 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 100 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |