

# okti

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **62**
- SRM **10.1**
- Style **Imperial 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (94.5%)	85 %	7
Grain	Weyermann Caramunich 3	0.4 kg (5.4%)	76 %	150
Adjunct	GIPS	0.004 kg (0.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	9.2 %
Boil	Oktawia	50 g	15 min	9.2 %
Boil	Oktawia	20 g	5 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	0.5 g	Boil	5 min