

NEIPA Oktawia + Książęcy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (82.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (13.8%) | 60 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Oktawia | 20 g | 0 min | 7.1 % |
| Aroma (end of boil) | Książęcy | 20 g | 0 min | 7 % |
| Dry Hop | Oktawia | 40 g | 4 day(s) | 7.1 % |
| Dry Hop | Książęcy | 40 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |