

# Królewska NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **12**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (67.2%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.2 kg (17.9%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (7.5%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	100 g	0 min	15.5 %
Dry Hop	Ekuanot	90 g	7 day(s)	14 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	6 g	Boil	60 min