

# NEIPA - Książęcy

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (16.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | płatki jęczmienne | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Książęcy | 40 g   | 10 min   | 7 %        |
| Boil      | Książęcy | 60 g   | 0 min    | 7 %        |
| Whirlpool | Książęcy | 80 g   | 0 min    | 7 %        |
| Dry Hop   | Książęcy | 120 g  | 2 day(s) | 7 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |