

# 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