neipa Jana

- Gravity **14.5 BLG**
- ABV **---**
- IBU **22**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(78.1%)*	80 %	4
Grain	Słód pszeniczny Bestmalz	0.8 kg *(12.5%)*	82 %	5
Grain	Płatki owsiane	0.6 kg *(9.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus	50 g	25 min	15.5 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---