

# 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 | ---        |