

## #26 klon Pan IPAni

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.64 kg (37.5%)	81 %	4
Grain	Pszeniczny	2.2 kg (31.3%)	85 %	4
Grain	Strzegom Wiedeński	0.44 kg (6.3%)	79 %	10
Grain	Płatki pszeniczne	1.1 kg (15.6%)	85 %	3
Grain	Jęczmień niesłodowany - płatki	0.44 kg (6.3%)	75 %	2
Grain	Płatki owsiane	0.22 kg (3.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	26.4 g	10 min	13.7 %
Aroma (end of boil)	Perle	26.4 g	5 min	7 %
Whirlpool	Amarillo	35.2 g	10 min	9.5 %
Whirlpool	Mosaic	17.6 g	10 min	12.1 %
Dry Hop	Mosaic	44 g	2 day(s)	12.1 %
Dry Hop	Amarillo	8.8 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	176 ml	---