

#6 Klon Pan i Pani

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pszeniczny | 2.88 kg (45%) | 85 % | 4 |
| Grain | Pale Ale | 2.56 kg (40%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.96 kg (15%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 2 g | 60 min | 9.5 % |
| Boil | Citra | 2 g | 60 min | 12 % |
| Boil | Mosaic | 2 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 2 g | --- |