PAN IPANI KLON

- Gravity **15.7 BLG**
- ABV **---**
- IBU **48**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(52.2%)*	80 %	5
Grain	Pszeniczny	2.2 kg *(32.8%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(7.5%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(7.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	10 min	7 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Citra	25 g	60 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.