Klon panIPAni

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(60%)*	80 %	4
Grain	Monachijski	0.5 kg *(20%)*	80 %	16
Grain	Pszeniczny	0.3 kg *(12%)*	85 %	4
Grain	Płatki owsiane	0.2 kg *(8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	14.2 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Citra	5 g	15 min	14.2 %
Boil	Amarillo	5 g	15 min	8.8 %
Dry Hop	Amarillo	15 g	5 day(s)	8.8 %
Dry Hop	Mosaic	20 g	5 day(s)	11.8 %
Dry Hop	Citra	15 g	5 day(s)	14.2 %
Dry Hop	Perle	25 g	5 day(s)	7 %
Boil	Citra	5 g	5 min	14.2 %
Boil	Amarillo	5 g	5 min	8.8 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	5 min
Herb	Rumianek	5 g	Boil	5 min
Flavor	Skórka z 7 pomarańczy	20 g	Boil	5 min