

Pan, czy Pani 2.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.2 kg (33.3%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1.7 kg (47.2%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (11.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra | 55 g | 20 min | 12 % |
| Whirlpool | Amarillo | 23 g | 20 min | 9.5 % |
| Dry Hop | Citra | 40 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP066 London Fog Ale | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|------|
| Water Agent | Lactic Acid | 5 g | Mash | --- |