

## Pan, czy Pani

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.85 kg (22.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.45 kg (38.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (13.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3
Grain	Pilzneński	0.7 kg (18.4%)	81 %	4

### 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	---