

# Pan I Pani

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Pszeniczny	2.5 kg (35.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	30 g	60 min	8 %
Aroma (end of boil)	Perle	20 g	10 min	8 %
Whirlpool	Amarillo	50 g	30 min	8.9 %
Whirlpool	Mosaic	30 g	30 min	11.8 %
Dry Hop	Mosaic	50 g	2 day(s)	11.8 %
Dry Hop	Amarillo	10 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	400 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	10 min