

# Pan I Pani - Konkursowy Klon

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Pszeniczny	2.5 kg (33.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	40 min	14.2 %
Boil	Perle	30 g	10 min	8 %
Aroma (end of boil)	Perle	20 g	5 min	8 %
Whirlpool	Amarillo	50 g	0 min	8.9 %
Whirlpool	Mosaic	30 g	0 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
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wersja pierwotna. Planowany podział na 2 warki i kombinacja z chmieleniem.  
*Mar 21, 2018, 9:09 PM*