

# Re Pan IPAni

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (63.3%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1.2 kg (20%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	7 min	10 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Whirlpool	Citra	60 g	15 min	12 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Hophead Ale M66	Ale	Dry	10.5 g	Safale