

#26 klon Pan IPAni

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.64 kg (37.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (31.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.44 kg (6.3%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 1.1 kg (15.6%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany - płatki | 0.44 kg (6.3%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.22 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 26.4 g | 10 min | 13.7 % |
| Aroma (end of boil) | Perle | 26.4 g | 5 min | 7 % |
| Whirlpool | Amarillo | 35.2 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 17.6 g | 10 min | 12.1 % |
| Dry Hop | Mosaic | 44 g | 2 day(s) | 12.1 % |
| Dry Hop | Amarillo | 8.8 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 176 ml | --- |