

Pan, czy Pani 2.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.2 kg (33.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.7 kg (47.2%)	80 %	6
Grain	Płatki pszeniczne	0.4 kg (11.1%)	85 %	3
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3

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	---