

Pan I Pani - Konkursowy Klon

- Gravity **15.4 BLG**
- ABV ---
- IBU **36**
- 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 jęczmienne | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 40 min | 13.3 % |
| Boil | Perle | 30 g | 11 min | 7.1 % |
| Aroma (end of boil) | Perle | 20 g | 5 min | 7.1 % |
| Whirlpool | Amarillo | 50 g | 0 min | 8.2 % |
| Whirlpool | Mosaic | 30 g | 0 min | 12.6 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12.6 % |
| Dry Hop | Amarillo | 10 g | 2 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |