

# Pan I Pani - Konkursowy Klon wersja próbna 2 uboga w składniki pszeniczne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **5.8**
- 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 **5 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.2%)	80 %	5
Grain	Pszeniczny	0.9 kg (10.1%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (16.9%)	79 %	16
Grain	Płatki pszeniczne	0.5 kg (5.6%)	85 %	3
Grain	Płatki owsiane	1 kg (11.2%)	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
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	1 g	Mash	---
Water Agent	epsom salt	3 g	Mash	---
Water Agent	chlorek wapnia	7 g	Mash	---