

prawie jak Pan I Pani

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.4C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (26.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Grain | Pilzneński | 1 kg (13.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Citra | 30 g | 40 min | 12.5 % |
| Boil | Amarillo | 50 g | 5 min | 7.7 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11.8 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 11.5 % |
| Dry Hop | Mandarina Bavaria | 50 g | 4 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 17 g | Fermentis |