

## #26 klon Pan IPAni

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.8**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński                     | 3 kg (37.5%)    | 81 %  | 4   |
| Grain | Pszeniczny                     | 2.5 kg (31.3%)  | 85 %  | 4   |
| Grain | Strzegom Wiedeński             | 0.5 kg (6.3%)   | 79 %  | 10  |
| Grain | Płatki pszeniczne              | 1.25 kg (15.6%) | 85 %  | 3   |
| Grain | Jęczmień niesłodowany - płatki | 0.5 kg (6.3%)   | 75 %  | 2   |
| Grain | Płatki owsiane                 | 0.25 kg (3.1%)  | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 30 g   | 10 min   | 13.7 %     |
| Aroma (end of boil) | Perle    | 30 g   | 5 min    | 7 %        |
| Whirlpool           | Amarillo | 40 g   | 10 min   | 9.5 %      |
| Whirlpool           | Mosaic   | 20 g   | 10 min   | 12.1 %     |
| Dry Hop             | Mosaic   | 50 g   | 2 day(s) | 12.1 %     |
| Dry Hop             | Amarillo | 10 g   | 2 day(s) | 9.5 %      |

### Yeasts

| Name                                  | Type | Form  | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Slant | 200 ml | ---        |