

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

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **5.6**
- 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 **28.9 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (60.2%)   | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.9 kg (10.8%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (12%)     | 79 %  | 16  |
| Grain | Płatki pszeniczne          | 0.4 kg (4.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane             | 1 kg (12%)     | 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    | ---  |