

Re Pan IPAni

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (63.3%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.2 kg (20%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 50 g | 7 min | 10 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |
| Whirlpool | Citra | 60 g | 15 min | 12 % |
| Dry Hop | Galaxy | 50 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove Jack's Hophead Ale M66 | Ale | Dry | 10.5 g | Safale |