

Pan I Pani - Konkursowy Klon ver. 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (35.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 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 |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |