

# Pan IPAni podejście ostatnie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	3 kg (48.4%)	80 %	5
Grain	Pszeniczny Viking	2.5 kg (40.3%)	85 %	4
Grain	Płatki owsiane	0.7 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	30 min	11.2 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Dry Hop	Equanot	50 g	7 day(s)	12.5 %
Dry Hop	Zula	100 g	7 day(s)	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand