

## #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	---