

## #6 Klon Pan i Pani

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.88 kg (45%)	85 %	4
Grain	Pale Ale	2.56 kg (40%)	79 %	6
Grain	Płatki owsiane	0.96 kg (15%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	2 g	60 min	9.5 %
Boil	Citra	2 g	60 min	12 %
Boil	Mosaic	2 g	60 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Amarillo	10 g	0 min	9.5 %
Boil	Citra	10 g	0 min	12 %
Boil	Mosaic	10 g	0 min	10 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	2 g	---