

# prawie jak Pan I Pani

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.4C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Pilzneński	1 kg (13.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	12.5 %
Boil	Amarillo	50 g	5 min	7.7 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11.8 %
Dry Hop	Mosaic	30 g	4 day(s)	11.5 %
Dry Hop	Mandarína Bavaria	50 g	4 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17 g	Fermentis