Pan I Pani - Konkursowy Klon ver. 2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- 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	Barley, Flaked	0.5 kg *(7.1%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	13.3 %
Boil	Perle	30 g	10 min	7.1 %
Aroma (end of boil)	Perle	20 g	5 min	7.1 %
Whirlpool	Amarillo	50 g	0 min	8.2 %
Whirlpool	Mosaic	30 g	0 min	12.6 %
Dry Hop	Mosaic	50 g	2 day(s)	12.6 %
Dry Hop	Citra	10 g	2 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.