

# PanIPani 1.0

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **5**
- Style **American IPA**

## 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (42.9%)	81 %	3
Grain	Pale Ale Best	2 kg (28.6%)	80 %	6
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	40 g	20 min	10 %
Whirlpool	Amarillo	40 g	20 min	9.5 %
Whirlpool	Citra	40 g	20 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Culture	50 g	Wyeast Labs