

# Panaceum

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (75.8%)	82 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (10.6%)	79 %	16
Grain	Pszeniczny	0.5 kg (7.6%)	82 %	4
Grain	Strzegom Karmel 150	0.4 kg (6.1%)	75 %	150

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	earl grey	200 g	Secondary	1 day(s)

### Notes

- Earl grey tylko na 16h  
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