

# Panaceum NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4.4**
- Style **American 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (13.9%)	83 %	5
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (11.1%)	85 %	3
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Whirlpool	Mosaic	50 g	10 min	10 %
Dry Hop	Equinox	80 g	12 day(s)	13.1 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile