

# PanIPAni

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (48.4%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (33%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (8.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.8%)	85 %	3
Grain	Viking Karmel 300	0.05 kg (1.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	14 g	60 min	11.6 %
Boil	Warrior	15 g	30 min	14.1 %
Boil	Mosaic	20 g	10 min	11.8 %
Whirlpool	Citra	15 g	0 min	13.4 %
Whirlpool	Simcoe	15 g	0 min	13.1 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %
Dry Hop	Orbit	20 g	3 day(s)	9.8 %
Dry Hop	Mosaic	10 g	3 day(s)	11.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	8.63 g	Fermentis