

# panIPAni

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- Gravity **13.3 BLG**
- ABV ---
- IBU **53**
- SRM **5.3**
- Style **White 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (56.6%)  | 79 %  | 6   |
| Grain | Monachijski       | 1 kg (18.9%)  | 80 %  | 16  |
| Grain | Pszeniczny        | 0.5 kg (9.4%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.4 kg (7.5%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.4 kg (7.5%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 15 g   | 60 min   | 14.2 %     |
| Boil    | Cascade | 40 g   | 30 min   | 6 %        |
| Boil    | Citra   | 20 g   | 5 min    | 14.2 %     |
| Boil    | Mosaic  | 20 g   | 5 min    | 10 %       |
| Dry Hop | Equinox | 40 g   | 5 day(s) | 13.1 %     |
| Dry Hop | Mosaic  | 30 g   | 5 day(s) | 11.8 %     |
| Dry Hop | Citra   | 30 g   | 5 day(s) | 14.2 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>           | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------------|---------------|----------------|-------------|
| Spice       | Kolendra              | 5 g           | Boil           | 5 min       |
| Herb        | Rumianek              | 5 g           | Boil           | 5 min       |
| Flavor      | Skórka z 7 pomarańczy | 20 g          | Boil           | 5 min       |