

# panipani

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.8%)	80 %	4
Grain	Pszeniczny	2.5 kg (37.3%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (9%)	85 %	3
Grain	Płatki owsiane	0.6 kg (9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	10 g	20 min	12 %
Boil	Citra	10 g	20 min	12 %
Whirlpool	Mosaic	50 g	5 min	10 %
Whirlpool	Zula	50 g	5 min	7 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---