

Panoramix cb5

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (32.1%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (19.2%)	83 %	5
Grain	Płatki pszeniczne	0.8 kg (10.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3
Grain	Viking Pilsner malt	2.5 kg (32.1%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Puławski	30 g	20 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %
Aroma (end of boil)	lunga	30 g	5 min	11 %
Whirlpool	Puławski	30 g	20 min	4.3 %
Whirlpool	Lubelski	30 g	20 min	3.4 %
Whirlpool	Marynka	30 g	20 min	10 %
Whirlpool	lunga	30 g	20 min	11 %

Dry Hop	Lublin (Lubelski)	30 g	2 day(s)	4 %
Dry Hop	Marynka	30 g	2 day(s)	10 %
Dry Hop	Puławski	30 g	2 day(s)	4.3 %
Dry Hop	lunga	30 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 55	Ale	Liquid	100 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	3000 g	Primary	14 day(s)