PanIPAni Klon 20l

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.3**
- Style **American 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.04 kg *(52.1%)*	80 %	5
Grain	Pszeniczny	1.92 kg *(32.9%)*	85 %	4
Grain	Płatki owsiane	0.44 kg *(7.5%)*	85 %	3
Grain	Płatki pszeniczne	0.44 kg *(7.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	21.74 g	10 min	7 %
Boil	Mosaic	21.74 g	10 min	10 %
Boil	Amarillo	21.74 g	10 min	9.5 %
Boil	Citra	21.74 g	60 min	12 %
Dry Hop	Mosaic	43.48 g	3 day(s)	10 %
Dry Hop	Amarillo	43.48 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.56 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.