

Panipa-ni

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (9.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (9.2%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.3 kg (4.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|-------|------------|
| Whirlpool | citra | 50 g | 0 min | 9 % |