

# PanIPani

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (38.9%)	80 %	4
Grain	Pszeniczny	2.2 kg (38.9%)	85 %	4
Grain	Płatki owsiane	0.45 kg (8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.5%)	85 %	3
Grain	Strzegom Wiedeński	0.4 kg (7.1%)	79 %	10
Grain	enzymatyczny	0.2 kg (3.5%)	79 %	4