

# PanIPAni Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **5.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	3.3 kg (47.1%)	--- %	5
Grain	Pszeniczny jasny Viking Malt	1.8 kg (25.7%)	--- %	4.5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.3%)	80 %	20
Grain	Płatki owsiane	0.55 kg (7.8%)	60 %	3
Sugar	Cukier	0.36 kg (5.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Amarillo	50 g	2 min	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Marynka	40 g	4 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis