

# Pan IPAni

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 5 kg (62.5%) | 81 %  | 3   |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 60 %  | 3   |
| Grain | Pszeniczny        | 2 kg (25%)   | 85 %  | 4   |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Zombie Polish Hops | 100 g  | 10 min   | 9.8 %      |
| Whirlpool | Zombie Polish Hops | 100 g  | 40 min   | 9.8 %      |
| Dry Hop   | Zombie Polish Hops | 100 g  | 4 day(s) | 9.8 %      |

## Yeasts

| Name         | Type | Form   | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safale US-05 | Ale  | Liquid | 200 ml | Fermentis  |

## Notes

- chmienie whirlpoolowe 75 stopni 40minut  
*Jun 14, 2023, 5:58 AM*