

PanIPani 1.1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.2**
- Style **American 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 10 g | 45 min | 13.5 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Whirlpool | Amarillo | 50 g | 20 min | 9.5 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 150 ml | Fermentis |