

PanIPAni

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (48.4%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (33%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (8.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.8%) | 85 % | 3 |
| Grain | Viking Karmel 300 | 0.05 kg (1.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 14 g | 60 min | 11.6 % |
| Boil | Warrior | 15 g | 30 min | 14.1 % |
| Boil | Mosaic | 20 g | 10 min | 11.8 % |
| Whirlpool | Citra | 15 g | 0 min | 13.4 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.1 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.1 % |
| Dry Hop | Orbit | 20 g | 3 day(s) | 9.8 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 8.63 g | Fermentis |