

PanIPani

- 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 |