

Wheat IPA - Pan IPAni

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Pszeniczny	2 kg (31.7%)	85 %	4
Grain	Monachijski	0.5 kg (7.9%)	80 %	16
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	13.7 %
Boil	Perle	25 g	15 min	7 %
Aroma (end of boil)	Perle	25 g	5 min	7 %
Whirlpool	Amarillo	25 g	0 min	8.8 %
Whirlpool	Mosaic	25 g	0 min	12 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skóra z pomarańczy	20 g	Boil	5 min
Spice	Kolendra	5 g	Boil	5 min
Herb	Rumianek	1.5 g	Bottling	5 min