

# PanIPani Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **5.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|----------------------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking Malt                   | 3.3 kg (47.1%) | --- % | 5   |
| Grain | Pszeniczny jasny Viking Malt           | 1.8 kg (25.7%) | --- % | 4.5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (14.3%)   | 80 %  | 20  |
| Grain | Płatki owsiane                         | 0.55 kg (7.8%) | 60 %  | 3   |
| Sugar | Cukier                                 | 0.36 kg (5.1%) | 100 % | --- |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 50 g   | 50 min   | 10 %       |
| Aroma (end of boil) | Amarillo   | 50 g   | 2 min    | 9.5 %      |
| Dry Hop             | Simcoe     | 50 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Mosaic     | 100 g  | 4 day(s) | 10 %       |
| Dry Hop             | Centennial | 50 g   | 4 day(s) | 10.5 %     |
| Dry Hop             | Marynka    | 40 g   | 4 day(s) | 10 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |