

# Panama

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **65**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Nelson Sauvín	15 g	10 min	11 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-200	Ale	Liquid	1000 ml	Omega Yeast

## Notes

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

- <https://www.brewersfriend.com/homebrew/recipe/view/386651/jason-s-tropical-ipa-all-grain>  
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