

# Panipa-ni

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (9.2%)	60 %	3
Grain	Płatki owsiane	0.6 kg (9.2%)	60 %	3
Grain	Strzegom Wiedeński	0.3 kg (4.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	50 g	0 min	9 %