

# panipani

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (44.8%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 2.5 kg (37.3%) | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.6 kg (9%)    | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.6 kg (9%)    | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Mash      | Citra  | 10 g   | 20 min   | 12 %       |
| Boil      | Citra  | 10 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic | 50 g   | 5 min    | 10 %       |
| Whirlpool | Zula   | 50 g   | 5 min    | 7 %        |
| Whirlpool | Citra  | 30 g   | 5 min    | 12 %       |
| Dry Hop   | Citra  | 50 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic | 50 g   | 2 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11 g   | ---        |