

PanIPani Klon II 15l

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Weizenmalz Best | 2 kg (50%) | 82 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (12.5%) | 75 % | 3 |
| Grain | Pale Ale Best | 1 kg (25%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | citra | 10 g | 60 min | 15 % |
| Aroma (end of boil) | Mosaic | 10 g | 30 min | 10 % |
| Whirlpool | Amarillo | 10 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|-------------|
| 1056 | Ale | Slant | 300 ml | Wyeast Labs |

Notes

- następna warka mniej monachijskiego
May 11, 2022, 10:22 PM