

# PANiPANI korona

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.07 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40%)	79 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (26.7%)	82 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	3.8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	12.9 %
Boil	Amarillo	50 g	5 min	8.8 %
Dry Hop	Nelson Sauvign	50 g	4 day(s)	11.2 %
Dry Hop	Mosaic	50 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	3 g	Boil	20 min
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