

# Panaceum

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- Gravity **14 BLG**
- ABV ---
- IBU **35**
- SRM **10.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (27.5%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (27.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (18.3%)	79 %	22
Grain	Karmelowy Czerwony	0.45 kg (8.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %