

# PanIPani 1.1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.2**
- Style **American 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	13.5 %
Boil	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Amarillo	50 g	20 min	9.5 %
Whirlpool	Citra	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	Fermentis