

# PanIPAni

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **80 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **80 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (28.2%)	80.5 %	3
Grain	Castle Malting - Blanc Wheat	2.5 kg (35.2%)	83 %	5
Grain	castle malting pilsen	1.5 kg (21.1%)	83 %	3
Grain	Słód owsiany Viking	0.7 kg (9.9%)	61 %	5
Grain	Weyermann - Carapils	0.4 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	25 min	12 %
Whirlpool	Amarillo	35 g	15 min	9.5 %
Whirlpool	Citra	35 g	15 min	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Amarillo	65 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile
US-05	Ale	Slant	100 ml	---

## Notes

- Woda RO : kranówa 1:1  
Chlorek sodu do zacierania 4ml  
Woda do wyśładzania z Ph 5.3  
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