

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| 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
Oct 7, 2021, 4:36 PM