

# panIPAni

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- Gravity **13.3 BLG**
- ABV ---
- IBU **53**
- SRM **5.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Cascade	40 g	30 min	6 %
Boil	Citra	20 g	5 min	14.2 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Equinox	40 g	5 day(s)	13.1 %
Dry Hop	Mosaic	30 g	5 day(s)	11.8 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	5 min
Herb	Rumianek	5 g	Boil	5 min
Flavor	Skórka z 7 pomarańczy	20 g	Boil	5 min