

Panipani #5

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (58.8%)	74.84 %	13
Grain	Viking Wheat Malt	1.25 kg (29.4%)	84 %	15
Grain	Oats, Flaked	0.5 kg (11.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox (HBC 366)	15 g	45 min	14.8 %
Boil	Nelson Sauvín	10 g	30 min	11.8 %
Boil	Citra	10 g	15 min	12.9 %
Boil	Citra	10 g	5 min	12.9 %
Boil	Nelson Sauvín	15 g	0 min	11.8 %
Boil	Citra	10 g	0 min	12.9 %
Dry Hop	Citra	50 g	0 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	0 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wżgórze	Ale	Liquid	1000 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan Magnezu (MgSO4)	8.34 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	3.67 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min
Water Agent	Sól	0.45 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.54 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	0.68 g	Mash	60 min
Water Agent	Sól	0.08 g	Mash	60 min