

panipani

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (44.8%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (37.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Mash | Citra | 10 g | 20 min | 12 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Whirlpool | Mosaic | 50 g | 5 min | 10 % |
| Whirlpool | Zula | 50 g | 5 min | 7 % |
| Whirlpool | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | --- |