

# Panipani

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	2 kg (29.2%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (17.5%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (8.8%)	79 %	10
Grain	Pszeniczny	2.5 kg (36.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3
Grain	Płatki pszeniczne	0.15 kg (2.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mosaic	10 g	15 min	10 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %