

## PaniPani ver. 2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (68.5%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (27.4%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.3 kg (4.1%) | 85 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Galaxy        | 10 g   | 40 min   | 14.5 %     |
| Aroma (end of boil) | Galaxy        | 20 g   | 10 min   | 14.5 %     |
| Whirlpool           | Kohatu        | 30 g   | 5 min    | 6.6 %      |
| Whirlpool           | Nelson Sauvín | 30 g   | 5 min    | 11 %       |
| Whirlpool           | Galaxy        | 30 g   | 5 min    | 14.5 %     |
| Dry Hop             | Nelson Sauvín | 70 g   | 3 day(s) | 11 %       |
| Dry Hop             | Kohatu        | 70 g   | 3 day(s) | 6.6 %      |
| Dry Hop             | Galaxy        | 40 g   | 3 day(s) | 14.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 250 g  | Mash    | 60 min |