

# Panki franki

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (54.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.1%)	85 %	4
Grain	Oats, Flaked	1 kg (12.1%)	80 %	2
Grain	Carared	1 kg (12.1%)	75 %	39
Grain	Carabelge	0.5 kg (6.1%)	80 %	30
Grain	Acid Malt	0.25 kg (3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Citra	25 g	20 min	12 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %