

# Panaceum

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 5 kg (75.8%)   | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.6%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.5 kg (7.6%)  | 82 %  | 4   |
| Grain | Strzegom Karmel 150        | 0.4 kg (6.1%)  | 75 %  | 150 |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 20 g   | 60 min   | 12 %       |
| Boil    | Citra | 20 g   | 30 min   | 12 %       |
| Boil    | Citra | 30 g   | 15 min   | 12 %       |
| Dry Hop | Citra | 20 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name      | Amount | Use for   | Time     |
|-------|-----------|--------|-----------|----------|
| Spice | earl grey | 200 g  | Secondary | 1 day(s) |

### Notes

- Earl grey tylko na 16h  
*Jun 24, 2019, 1:42 AM*