

# PanIPani 1.1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.2**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 %  | 6   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Magnum   | 10 g   | 45 min | 13.5 %     |
| Boil      | Citra    | 20 g   | 20 min | 12 %       |
| Whirlpool | Mosaic   | 50 g   | 20 min | 10 %       |
| Whirlpool | Amarillo | 50 g   | 20 min | 9.5 %      |
| Whirlpool | Citra    | 30 g   | 20 min | 12 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 150 ml | Fermentis  |