

PANiPANI korona

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.07 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

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

Mash step by step

- Heat up **23 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (40%) | 79 % | 6 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 2 kg (26.7%) | 82 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 1 kg (13.3%) | 80 % | 3.8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Citra | 30 g | 40 min | 12.9 % |
| Boil | Amarillo | 50 g | 5 min | 8.8 % |
| Dry Hop | Nelson Sauvign | 50 g | 4 day(s) | 11.2 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 3 g | Boil | 20 min |
|--------|----------------|-----|------|--------|