

## 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