PanIPAni Klon II 15l

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2 kg *(50%)*	82 %	4
Adjunct	Pszenica niesłodowana	0.5 kg *(12.5%)*	75 %	3
Grain	Pale Ale Best	1 kg *(25%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(12.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	10 g	60 min	15 %
Aroma (end of boil)	Mosaic	10 g	30 min	10 %
Whirlpool	Amarillo	10 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
1056	Ale	Slant	300 ml	Wyeast Labs

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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  May 11, 2022, 10:22 PM