Pan IPAni

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(62.5%)*	81 %	3
Grain	Płatki pszeniczne	1 kg *(12.5%)*	60 %	3
Grain	Pszeniczny	2 kg *(25%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie Polish Hops	100 g	10 min	9.8 %
Whirlpool	Zombie Polish Hops	100 g	40 min	9.8 %
Dry Hop	Zombie Polish Hops	100 g	4 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	200 ml	Fermentis

Notes

- chmielenie whirpoolowe 75 stopni 40minut
  Jun 14, 2023, 5:58 AM

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