

PaniPani

Specialty IPA: White IPA
Recipe by **Krzysztof Marszałek**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
22 L	2 L	60 mins	75%	21.59 L	10.77 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.065	1.013	52.3	10.0	6.85%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Pale - UK Supplier: Simpsons	3.50 kg (52%)	Mash	38.0	6.5
Wheat Malt, Pale (Weyermann) Supplier: Weyermann	2.20 kg (33%)	Mash	37.8	4.6
Flaked Oats - US Supplier: Generic	0.50 kg (7%)	Mash	37.0	1.2
Flaked Barley - US Supplier: Briess	0.50 kg (7%)	Mash	32.0	3.8

Mash Steps

	Temp	Time
Mash Step 1	68 °C	60 min
Mash Out	78 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Citra (IBU: 27.6)	25.00 g (13%)	Pellet	Boil	60 min	12
Mosaic (IBU: 10.3)	25.00 g (13%)	Pellet	Boil	10 min	12.3
Amarillo (IBU: 7.5)	25.00 g (13%)	Pellet	Boil	10 min	9

Hops	Amount	Type	Usage	Time	AA
Perle (IBU: 6.9)	25.00 g (13%)	Pellet	Boil	10 min	8.3
Amarillo (IBU: 0.0)	50.00 g (25%)	Pellet	Dry Hop	3 days	9
Mosaic (IBU: 0.0)	50.00 g (25%)	Pellet	Dry Hop	3 days	12.3

Yeast	Amount	Attenuation
Select Product Code: US-05	11.5 packets	81 %

Fermentation Steps	Temp	Time
Fermentation Step 1	18 °C	10 days
Fermentation Step 2	18 °C	7 days

Notes
