

## Panhead Supercharger

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10:53

Panhead Supercharger Clone - All Grain Recipe Kit

Drink and enjoy this full bodied, full flavoured, malty and subtle hoppy creation, great character.

### EXPECTED BREW FIGURES

OG: 1.053

FG: 1.013

IBU: Approx. 48

ABV: 5.2%

Volume: 22.5L

### INGREDIENTS

4.6kg Ale Malt (Gladfield)

250g Toffee Malt (Gladfield)

200g Crystal light (Gladfield)

100g Simcoe Hops

100g Centennial Hops (Use 50g Taiheke, 50g Wakatu)

100g Citra Hops

2 x Fermentis Safale US-05 yeast

Optional (not included): 1 tsp Irish Moss

### METHOD

1. Mash at 65°C for 60 minutes with 17.5 L of water. Mash out at 75°C 10 mins.
2. Sparge 14L at 75°C and boil for 60 mins.
3. At 60 minutes add 10g of Simcoe to the boil
4. At 30 minutes add 10g of Centennial to the boil
5. At 10 minutes add the Irish moss and 20g of Simcoe, and 20g of Centennial to the boil

6. Cool rapidly and transfer to your sanitised fermenter
7. When the wort is between 20-23°C add 2 x US-05 yeast and ferment at 19-20°C
8. After 5 days add the remaining hops (dry hop) to the fermenter. When the FG is down to 10°C (if possible) for the last 4 days
9. Transfer beer into another fermenter (if keggung – otherwise skip to next step if at 1°C for 3-5 days and adding your finings agent to drop the sediment out
10. Keg or bottle as usual

From <https://www.homebrewwest.co.nz/product/1501/all-grain-recipe-kit-panheac>

### Editing Recipe

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Recipe Name:

Units:

Brew Method:

Batch Size:  (liters) Target:

Boil Size:  Pre:  Post:

Equipment:

Author:

Style:

Sub Category:

Boil Time:  (minutes)

Efficiency:  % (Brew House)

Original Gravity	Final Gravity	ABV	IBU	SRM	Mash pH	Cost \$	Color & Style	MORE...
1.052	1.010	5.52%	-	5.94	-	0		

#### Fermentables

5 kg

92.9 % PPG: 37.4 °L: 3.05 OG: 48.55 PTS: 289 DP: 70

Late Addition

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27 kg

5 % PPG: 34 °L: 5.33 OG: 2.38 PTS: 14 DP: 0

Late Addition

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.11 kg

2 % PPG: 35.4 °L: 31.98 OG: 1.01 PTS: 6 DP: 0

Late Addition

Total: 5.38 kg DP: 65 (Min: 30+)

#### Hops

0.0 g   0.0 AA

0 min.

Scale Util:  % Temp:  °C

IBUs:  Util:  AAUs:

Total: 0 g

#### Other Ingredients

0.00 oz

0 min.

22.5L Batch

Mash

15L

@ 65°C

- 0 / L

↳ 72°C 5H

- Gypsum 7.1g
- CaCl 0.9g
- Epsom 1.5g

Mash

out @

75°C

20L

Spurge @ 75°C

- Gypsum 9.4g
- CaCl 1.2g
- Epsom 2.0g

Boil 60min

60m - 10g 5

30m - 10g 1

10m - Irish

- 20g

- 20g

1m - 20g

- 30g

- 15g

15g

Aster 5 days a

1. OS3 S.G.