

## Pan IPANi 3.0

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **4.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

### Fermentables

| Type                                                                          | Name                        | Amount         | Yield | EBC |
|-------------------------------------------------------------------------------|-----------------------------|----------------|-------|-----|
| Grain                                                                         | Pale Wiking Malt            | 3.3 kg (42.9%) | 79 %  | 6   |
| Grain                                                                         | Pszenica niesłodowana       | 1.5 kg (19.5%) | 70 %  | 2   |
| Temperatura kleikowania pszenicy: 58-64 °C.<br>Pszenicę wcześniej skleikować. |                             |                |       |     |
| Grain                                                                         | Pszeniczny jasny 3,5-6      | 1 kg (13%)     | 82 %  | 5   |
| Grain                                                                         | Carapils Weyermann          | 0.6 kg (7.8%)  | 78 %  | 4   |
| Grain                                                                         | Płatki owsiane błyskawiczne | 1.3 kg (16.9%) | 70 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Marynka    | 50 g   | 60 min    | 8.8 %      |
| Aroma (end of boil) | Cascade PL | 40 g   | 10 min    | 8 %        |
| Aroma (end of boil) | Centennial | 50 g   | 0 min     | 9.5 %      |
| Dry Hop             | Cascade PL | 70 g   | 10 day(s) | 8 %        |

|                                                       |        |      |           |      |
|-------------------------------------------------------|--------|------|-----------|------|
| Zapach multliiwitaminy<br>Na pierwszy fermentor       |        |      |           |      |
| Dry Hop                                               | Mosaic | 70 g | 10 day(s) | 10 % |
| Nafta, Owoce czerwone, jagodowe<br>Na drugi fermentor |        |      |           |      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type        | Name             | Amount | Use for  | Time   |
|-------------|------------------|--------|----------|--------|
| Water Agent | Gips piwowarski  | 5 g    | Mash     | 1 min  |
| Other       | Chłodnica        | 1 g    | Boil     | 20 min |
| Other       | Łuska ryżowa     | 150 g  | Mash     | 70 min |
| Water Agent | Kwas askorbinowy | 5 g    | Bottling | ---    |

## Notes

- Dekokcja do 64°C  
*May 16, 2020, 4:45 PM*
- Dobrze napowietrzyć brzeczkę!!  
*May 16, 2020, 4:45 PM*
- Woda RO + Kran 25:75  
*May 16, 2020, 4:45 PM*