

PaniPani w podróży do Nowej Zelandii

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (48.4%)	80 %	5
Grain	Pszeniczny	1 kg (32.3%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (12.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	20 g	20 min	11 %
Aroma (end of boil)	Motueka	20 g	10 min	7 %
Aroma (end of boil)	Kohatu	20 g	10 min	5.3 %
Dry Hop	Kohatu	20 g	3 day(s)	5.3 %
Dry Hop	Motueka	20 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Slant	100 ml	Fermentis