

# Pan I Pani z Afryki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	5
Grain	Pszeniczny	2.2 kg (35.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.1%)	79 %	16
Grain	Płatki pszeniczne	1 kg (16.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22 g	40 min	14.2 %
Boil	Marynka	15 g	15 min	8.7 %
Boil	African Queen	10 g	15 min	14 %
Aroma (end of boil)	African Queen	10 g	10 min	14 %
Aroma (end of boil)	Marynka	15 g	10 min	8.7 %
Whirlpool	Amarillo	45 g	0 min	9 %
Whirlpool	Mosaic	30 g	0 min	10.5 %
Dry Hop	Mosaic	45 g	2 day(s)	10.5 %
Dry Hop	Amarillo	10 g	2 day(s)	9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM23 Magiczny ogród	Ale	Liquid	100 ml	---