

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. 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 multliwitaminy Na pierwszy fermentor | | | | |
| Dry Hop | Mosaic | 70 g | 10 day(s) | 10 % |
| Nafta, Owoce czerwone, jagodowe 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