

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!!
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- Woda RO + Kran 25:75
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