

# 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 Sauvign | 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  |