

# Oceanic India Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **88**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Strzegom Pale Ale	5 kg (75.8%)	79 %	6
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3
Grain	Fawcett - Pale Crystal	0.3 kg (4.5%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	15 g	15 min	11.2 %
Boil	Galaxy	20 g	45 min	14.5 %
Boil	Pacific Gem	15 g	7 min	15.3 %
Boil	Vic Secret	15 g	15 min	15.6 %
Boil	Nelson Sauvin	15 g	7 min	11.2 %
Boil	Pacific Gem	15 g	15 min	15.3 %
Boil	Vic Secret	15 g	7 min	15.6 %
Dry Hop	Pacific Gem	20 g	4 day(s)	15.3 %
Dry Hop	Nelson Sauvin	20 g	4 day(s)	11.3 %
Dry Hop	Vic Secret	60 g	4 day(s)	15.6 %
Boil	Vic Secret	10 g	60 min	15.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Chlorek Wapnia 33%	4 g	Mash	60 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min