

# Pacific IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **43**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87%)	96 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (8.7%)	92 %	6
Grain	Weyermann - Carapils	0.25 kg (4.3%)	92 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	60 min	16.1 %
Boil	Pacifica (NZ)	5 g	60 min	4.8 %
Boil	Vic Secret	5 g	30 min	16.1 %
Boil	Pacifica (NZ)	10 g	30 min	4.8 %
Boil	Vic Secret	5 g	10 min	16.1 %
Boil	Pacifica (NZ)	10 g	10 min	4.8 %
Dry Hop	Vic Secret	20 g	7 day(s)	16.1 %
Dry Hop	Pacifica (NZ)	25 g	7 day(s)	4.8 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min

### Notes

- po 8 dniach burzliwej 1,3 blg 7,3% Odfermentowanie 91.5%  
po 7 dniach cichej 0,6 blg 7.6% Odfermentowanie 96.1%  
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