

# PACIFIC IPA

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- Gravity **16.7 BLG**
- ABV ---
- IBU **51**
- SRM **15.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-14.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (94.6%)	79 %	6
Grain	Strzegom Karmel 300	0.4 kg (5.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	35 g	60 min	13 %
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Pacific Jade	15 g	5 min	13 %
Boil	Sorachi Ace	20 g	5 min	10 %
Dry Hop	Sorachi Ace	20 g	7 day(s)	10 %

## Yeasts

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