

Pacific NEIPA

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Adjunct | Rice, Flaked | 0.3 kg (5.2%) | 70 % | 2 |
| Grain | Pilzneński | 4 kg (69%) | 81 % | 4 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (8.6%) | 80 % | 5 |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (17.2%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Pacifica (NZ) | 7 g | 30 min | 4.8 % |
| Boil | Summer | 7 g | 30 min | 6.4 % |
| Boil | Motueka | 7 g | 30 min | 7 % |
| Boil | Pacifica (NZ) | 7 g | 25 min | 4.8 % |
| Boil | Summer | 7 g | 25 min | 6.4 % |
| Boil | Motueka | 7 g | 25 min | 7 % |
| Boil | Pacifica (NZ) | 7 g | 15 min | 4.8 % |
| Boil | Summer | 7 g | 15 min | 6.4 % |
| Boil | Motueka | 7 g | 15 min | 7 % |
| Aroma (end of boil) | Pacifica (NZ) | 7 g | 10 min | 4.8 % |
| Aroma (end of boil) | Summer | 7 g | 10 min | 6.4 % |
| Aroma (end of boil) | Motueka | 7 g | 10 min | 7 % |

| | | | | |
|---------------------|---------------|------|----------|-------|
| Aroma (end of boil) | Pacifica (NZ) | 13 g | 5 min | 4.8 % |
| Aroma (end of boil) | Summer | 13 g | 5 min | 6.4 % |
| Aroma (end of boil) | Motueka | 13 g | 5 min | 7 % |
| Aroma (end of boil) | Pacifica (NZ) | 10 g | 0 min | 4.8 % |
| Aroma (end of boil) | Summer | 10 g | 0 min | 6.4 % |
| Aroma (end of boil) | Motueka | 10 g | 0 min | 7 % |
| Dry Hop | Pacifica (NZ) | 50 g | 3 day(s) | 4.8 % |
| Dry Hop | Summer | 50 g | 3 day(s) | 6.4 % |
| Dry Hop | Motueka | 50 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |