

# Storm Rider - Pacific IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (66.7%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 20 g   | 15 min   | 11 %       |
| Boil      | Galaxy        | 20 g   | 15 min   | 15 %       |
| Boil      | Vic Secret    | 20 g   | 15 min   | 16.3 %     |
| Boil      | Galaxy        | 10 g   | 5 min    | 15 %       |
| Boil      | Vic Secret    | 10 g   | 5 min    | 16.3 %     |
| Whirlpool | Motueka       | 50 g   | 0 min    | 7 %        |
| Whirlpool | Nelson Sauvín | 30 g   | 0 min    | 11 %       |
| Dry Hop   | Motueka       | 50 g   | 4 day(s) | 7 %        |
| Dry Hop   | Galaxy        | 20 g   | 4 day(s) | 15 %       |
| Dry Hop   | Vic Secret    | 20 g   | 4 day(s) | 16.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |       |           |
|--------------|-----|-----|-------|-----------|
| Safale US-05 | Ale | Dry | 150 g | Fermentis |
|--------------|-----|-----|-------|-----------|

## Notes

- Hop Stand - Whirlpool : 80C - 30 min.  
Drożdże - gęstwa US-05 ok.150 ml  
*Aug 13, 2020, 3:09 PM*