IPA (Single Hop - Pacifica)

- Gravity **17.2 BLG**
- ABV **---**
- IBU **49**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.25 kg *(83.3%)*	85 %	7
Grain	Briess - Carapils Malt	0.125 kg *(8.3%)*	74 %	3
Grain	Carared	0.125 kg *(8.3%)*	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	15 g	60 min	4.8 %
Boil	Pacifica (NZ)	10 g	30 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	25 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's