

## #11 Pacyfic New England IPA (xD)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%)  | 83 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Vic Secret    | 5 g    | 60 min   | 16.3 %     |
| Boil      | Nelson Sauvin | 5 g    | 60 min   | 11 %       |
| Whirlpool | Vic Secret    | 45 g   | 0 min    | 16.3 %     |
| Whirlpool | Nelson Sauvin | 45 g   | 0 min    | 11 %       |
| Dry Hop   | Vic Secret    | 50 g   | ---      | 16.3 %     |
| Dry Hop   | Nelson Sauvin | 50 g   | ---      | 11 %       |
| Dry Hop   | Vic Secret    | 50 g   | 5 day(s) | 16.3 %     |
| Dry Hop   | Nelson Sauvin | 50 g   | 5 day(s) | 11 %       |
| Dry Hop   | Vic Secret    | 50 g   | 2 day(s) | 16.3 %     |
| Dry Hop   | Nelson Sauvin | 50 g   | 2 day(s) | 11 %       |

### Yeasts

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

### Notes

- Może jakieś będą  
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