

Pacific IPA Bitwy v2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (54.1%) | 85 % | 7 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (36%) | 80 % | 4 |
| Grain | Pszeniczny | 0.15 kg (2.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Whirlpool | Galaxy | 20 g | 10 min | 15 % |
| Dry Hop | Galaxy | 40 g | 2 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 20 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |