

## #14 PACIFIC DUSK red ipa

- Gravity **14.8 BLG**
- ABV ---
- IBU **65**
- SRM **16.8**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Pilzneński	2.5 kg (41.7%)	79 %	6
Grain	Strzegom Karmel 300	0.4 kg (6.7%)	70 %	299
Grain	Strzegom Monachijski typ II	0.6 kg (10%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Pacific Gem	10 g	15 min	15.3 %
Boil	Pacific Gem	30 g	5 min	15.3 %
Dry Hop	Motueka	20 g	12 day(s)	6.7 %
Dry Hop	Kohatu	20 g	12 day(s)	7.8 %

### Yeasts

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

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------