

#212 Pacifica / Mandarina NE IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra Crisp	4.5 kg (100%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE 2022	30 g	60 min	7.8 %
Aroma (end of boil)	Pacifica NZ 2022	50 g	10 min	4 %
Dry Hop	Mandarina Bavaria DE 2022	70 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM706 Żar tropików	Ale	Slant	80 ml	Fermentum Mobile