

Pacific IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (69%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.5%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (5.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (2.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Boil | Motueka | 30 g | 15 min | 7 % |
| Boil | Taiheke | 30 g | 0 min | 7 % |
| Boil | Vic Secret | 30 g | 0 min | 16.3 % |
| Boil | Galaxy | 10 g | 0 min | 15 % |
| Dry Hop | Nelson Sauvign | 30 g | 4 day(s) | 11 % |
| Dry Hop | Enigma (AUS) | 30 g | 4 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-04 | Ale | Slant | 120 ml | Fermentis |