

PACIFIC IPA #31

- Gravity **14 BLG**
- ABV ---
- IBU **61**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75.8 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Pale Ale	5 kg (91.6%)	80.5 %	6
Grain	Bestmalz pszeniczny	0.2 kg (3.7%)	82 %	4.5
Grain	Viking rye	0.1 kg (1.8%)	81 %	8
Grain	Bestmalz Caramelpils	0.1 kg (1.8%)	75 %	5
Grain	Chateau Special B Malt	0.06 kg (1.1%)	77 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	8 g	60 min	15.5 %
Boil	Topaz	10 g	20 min	15.5 %
Boil	Mosaic	10 g	20 min	12 %
Boil	Galaxy	10 g	20 min	14.5 %
Aroma (end of boil)	Mosaic	20 g	7 min	12 %
Aroma (end of boil)	Galaxy	20 g	7 min	14.5 %
Aroma (end of boil)	Cascade	30 g	7 min	7.7 %
Dry Hop	Mosaic	40 g	4 day(s)	12 %

Dry Hop	Galaxy	20 g	4 day(s)	14.5 %
Dry Hop	Cascade	20 g	4 day(s)	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	3 g	Boil	7 min
Water Agent	gips	5 g	Mash	---
Water Agent	kwas mlekowy	6.5 g	Mash	---