

Pacific IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

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

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (78.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (13.2%) | 78 % | 18 |
| Grain | Płatki pszeniczne | 0.25 kg (3.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (3.3%) | 85 % | 3 |
| Grain | Weyermann - Carared | 0.1 kg (1.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Cashmere | 15 g | 10 min | 6.7 % |
| Boil | El Dorado | 15 g | 10 min | 13.2 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | Cashmere | 15 g | 5 min | 6.7 % |
| Boil | El Dorado | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 15 g | 1 min | 10 % |
| Aroma (end of boil) | Cashmere | 15 g | 1 min | 6.7 % |
| Aroma (end of boil) | El Dorado | 15 g | 1 min | 13.2 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 10 % |

| | | | | |
|---------|-----------|------|----------|--------|
| Dry Hop | Cashmere | 35 g | 3 day(s) | 6.7 % |
| Dry Hop | El Dorado | 35 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------|
| WLP041 - Pacific Ale Yeast | Ale | Liquid | 1350 ml | --- |