

# Pacyficzne IPA

- Gravity **16.5 BLG**
- ABV ---
- IBU **96**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (86.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.6%)	80 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %
Boil	Citra	30 g	15 min	12 %
Dry Hop	Kohatu	30 g	5 day(s)	7.8 %
First Wort	Galaxy	30 g	10 min	15 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Boil	Galaxy	20 g	5 min	15 %
Dry Hop	Nelson Sauvign	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs