

Storm Rider - Pacific IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	15 min	11 %
Boil	Galaxy	20 g	15 min	15 %
Boil	Vic Secret	20 g	15 min	16.3 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Vic Secret	10 g	5 min	16.3 %
Whirlpool	Motueka	50 g	0 min	7 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %
Dry Hop	Motueka	50 g	4 day(s)	7 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Vic Secret	20 g	4 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	150 g	Fermentis
--------------	-----	-----	-------	-----------

Notes

- Hop Stand - Whirlpool : 80C - 30 min.
Drożdże - gęstwa US-05 ok.150 ml
Aug 13, 2020, 3:09 PM