

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 Sauvignon	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