

# PAC IPA

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- Gravity **15.8 BLG**
- ABV ---
- IBU **69**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TOPAZ	35 g	60 min	15.5 %
Boil	Pacifica (NZ)	20 g	10 min	5.5 %
Boil	topaz	20 g	10 min	15.5 %
Boil	topaz	20 g	5 min	15.5 %
Boil	Pacifica (NZ)	20 g	0 min	5.5 %
Dry Hop	Pacifica (NZ)	10 g	5 day(s)	4.8 %
Dry Hop	topaz	30 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis