

# Pacific Gem

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt    | 5 kg (70.5%)   | 85 %  | 7   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (7.1%)  | 78 %  | 20  |
| Grain | Płatki orkiszowe             | 0.25 kg (3.5%) | 80 %  | 4   |
| Grain | Płatki owsiane               | 0.34 kg (4.8%) | 85 %  | 3   |
| Grain | Vienna - Castle Malting      | 1 kg (14.1%)   | 85 %  | 6   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Polaris     | 10 g   | 50 min   | 20.5 %     |
| Boil      | Pacific Gem | 10 g   | 5 min    | 13.2 %     |
| Whirlpool | Pacific Gem | 40 g   | 20 min   | 13.2 %     |
| Dry Hop   | Pacific Gem | 30 g   | 2 day(s) | 13.2 %     |

## Yeasts

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

|                |     |       |        |     |
|----------------|-----|-------|--------|-----|
| Danstar BRY-97 | Ale | Slant | 100 ml | --- |
|----------------|-----|-------|--------|-----|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g    | Boil    | 15 min |