

Pacific IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **43**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (87%) | 96 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.7%) | 92 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 92 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Vic Secret | 20 g | 60 min | 16.1 % |
| Boil | Pacifica (NZ) | 5 g | 60 min | 4.8 % |
| Boil | Vic Secret | 5 g | 30 min | 16.1 % |
| Boil | Pacifica (NZ) | 10 g | 30 min | 4.8 % |
| Boil | Vic Secret | 5 g | 10 min | 16.1 % |
| Boil | Pacifica (NZ) | 10 g | 10 min | 4.8 % |
| Dry Hop | Vic Secret | 20 g | 7 day(s) | 16.1 % |
| Dry Hop | Pacifica (NZ) | 25 g | 7 day(s) | 4.8 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |

Notes

- po 8 dniach burzliwej 1,3 blg 7,3% Odfermentowanie 91.5%
po 7 dniach cichej 0,6 blg 7.6% Odfermentowanie 96.1%
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