

# Pacific NEIPA

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- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount        | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Adjunct | Rice, Flaked               | 0.3 kg (5.2%) | 70 %  | 2   |
| Grain   | Pilzneński                 | 4 kg (69%)    | 81 %  | 4   |
| Adjunct | Briess - Oat Flakes        | 0.5 kg (8.6%) | 80 %  | 5   |
| Grain   | BESTMALZ - Best Wheat Malt | 1 kg (17.2%)  | 82 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Pacifica (NZ) | 7 g    | 30 min | 4.8 %      |
| Boil                | Summer        | 7 g    | 30 min | 6.4 %      |
| Boil                | Motueka       | 7 g    | 30 min | 7 %        |
| Boil                | Pacifica (NZ) | 7 g    | 25 min | 4.8 %      |
| Boil                | Summer        | 7 g    | 25 min | 6.4 %      |
| Boil                | Motueka       | 7 g    | 25 min | 7 %        |
| Boil                | Pacifica (NZ) | 7 g    | 15 min | 4.8 %      |
| Boil                | Summer        | 7 g    | 15 min | 6.4 %      |
| Boil                | Motueka       | 7 g    | 15 min | 7 %        |
| Aroma (end of boil) | Pacifica (NZ) | 7 g    | 10 min | 4.8 %      |
| Aroma (end of boil) | Summer        | 7 g    | 10 min | 6.4 %      |
| Aroma (end of boil) | Motueka       | 7 g    | 10 min | 7 %        |

|                     |               |      |          |       |
|---------------------|---------------|------|----------|-------|
| Aroma (end of boil) | Pacifica (NZ) | 13 g | 5 min    | 4.8 % |
| Aroma (end of boil) | Summer        | 13 g | 5 min    | 6.4 % |
| Aroma (end of boil) | Motueka       | 13 g | 5 min    | 7 %   |
| Aroma (end of boil) | Pacifica (NZ) | 10 g | 0 min    | 4.8 % |
| Aroma (end of boil) | Summer        | 10 g | 0 min    | 6.4 % |
| Aroma (end of boil) | Motueka       | 10 g | 0 min    | 7 %   |
| Dry Hop             | Pacifica (NZ) | 50 g | 3 day(s) | 4.8 % |
| Dry Hop             | Summer        | 50 g | 3 day(s) | 6.4 % |
| Dry Hop             | Motueka       | 50 g | 3 day(s) | 7 %   |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |