

# 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