

# Pacific Gem

- Gravity **16.6 BLG**
- ABV ---
- IBU **51**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65.6%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Caramunich® typ I	0.3 kg (4.9%)	73 %	80
Grain	Special B Castle	0.3 kg (4.9%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	25 g	60 min	4.5 %
Boil	Pacific Gem	25 g	60 min	12 %
Boil	Pacifica (NZ)	15 g	20 min	4.5 %
Boil	Pacifica (NZ)	10 g	10 min	4.5 %
Aroma (end of boil)	Pacific Gem	25 g	5 min	12 %
Dry Hop	Pacifica (NZ)	50 g	3 day(s)	4.5 %
Dry Hop	Pacific Gem	50 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Liquid	300 ml	starter
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech	6 g	Boil	15 min