

## Pacific IPA # 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.3%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (42.3%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.75 kg (10.6%)	82 %	4
Grain	Płatki owsiane	0.25 kg (3.5%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (1.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.3 g	20 min	13 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Mosaic	25 g	10 min	10 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	150 ml	---