

# Pacific IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (78.9%)	82 %	4
Grain	Viking Munich Malt	1 kg (13.2%)	78 %	18
Grain	Płatki pszeniczne	0.25 kg (3.3%)	85 %	3
Grain	Płatki owsiane	0.25 kg (3.3%)	85 %	3
Grain	Weyermann - Carared	0.1 kg (1.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Cashmere	15 g	10 min	6.7 %
Boil	El Dorado	15 g	10 min	13.2 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Cashmere	15 g	5 min	6.7 %
Boil	El Dorado	15 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Aroma (end of boil)	Cashmere	15 g	1 min	6.7 %
Aroma (end of boil)	El Dorado	15 g	1 min	13.2 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %

Dry Hop	Cashmere	35 g	3 day(s)	6.7 %
Dry Hop	El Dorado	35 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	1350 ml	---