

## NE Pacific IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1 kg (13.3%)	79 %	5.7
Grain	Weyermann - Pilsner Malt	4.5 kg (60%)	81 %	4
Grain	Pszeniczny	1.5 kg (20%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cantential	15 g	30 min	9.7 %
Aroma (end of boil)	Vic Secret	100 g	5 min	16.3 %
Aroma (end of boil)	Galaxy	100 g	5 min	15 %
Dry Hop	Topaz	50 g	0 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis