

# Pacific Gem

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (70.5%)	85 %	7
Grain	Cara Blonde - Castle Malting	0.5 kg (7.1%)	78 %	20
Grain	Płatki orkiszowe	0.25 kg (3.5%)	80 %	4
Grain	Płatki owsiane	0.34 kg (4.8%)	85 %	3
Grain	Vienna - Castle Malting	1 kg (14.1%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	50 min	20.5 %
Boil	Pacific Gem	10 g	5 min	13.2 %
Whirlpool	Pacific Gem	40 g	20 min	13.2 %
Dry Hop	Pacific Gem	30 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar BRY-97	Ale	Slant	100 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min