

# Pacific IPA

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- Gravity **17.3 BLG**
- ABV ---
- IBU **116**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.3%)	85 %	5
Grain	Weyermann - Rye Malt	1 kg (14.3%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	100 g	15 min	4.8 %
Boil	Mosaic	90 g	15 min	12 %
Boil	Vic Secret	50 g	15 min	16 %
Dry Hop	Pacifica (NZ)	90 g	7 day(s)	4.8 %
Dry Hop	Vic Secret	50 g	7 day(s)	16 %

## Yeasts

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