

## Pacific IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (69%)     | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.5%) | 79 %  | 16  |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.5%) | 80 %  | 6   |
| Grain | Płatki pszeniczne          | 0.25 kg (5.7%) | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.1 kg (2.3%)  | 85 %  | 3   |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Galaxy         | 10 g   | 60 min   | 15 %       |
| Boil    | Galaxy         | 10 g   | 15 min   | 15 %       |
| Boil    | Motueka        | 30 g   | 15 min   | 7 %        |
| Boil    | Taiheke        | 30 g   | 0 min    | 7 %        |
| Boil    | Vic Secret     | 30 g   | 0 min    | 16.3 %     |
| Boil    | Galaxy         | 10 g   | 0 min    | 15 %       |
| Dry Hop | Nelson Sauvign | 30 g   | 4 day(s) | 11 %       |
| Dry Hop | Enigma (AUS)   | 30 g   | 4 day(s) | 17.2 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-04 | Ale  | Slant | 120 ml | Fermentis  |