

Pacific Jade IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (96%) | 80 % | 5 |
| Grain | Castle Malting Crystal 150 | 0.25 kg (4%) | 78 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Pacific Jade | 25 g | 60 min | 13 % |
| Boil | Pacific Jade | 50 g | 10 min | 13 % |
| Dry Hop | Pacific Jade | 50 g | 2 day(s) | 13 % |

Yeasts

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