

Pacific IPA Bltwy v2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **5.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (54.1%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (36%)	80 %	4
Grain	Pszeniczny	0.15 kg (2.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Whirlpool	Galaxy	20 g	10 min	15 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	20 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar