

# Hachi-Pachi

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Briess - Pale Ale Malt	5 kg (71.4%)	78 %	6
Grain	Ciasteczko	2 kg (28.6%)	75 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	45 min	13 %
Dry Hop	Challenger	30 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop z sosny	700 g	Boil	10 min