

# Pacific APA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **36**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (95%)  | 81 %  | 4   |
| Grain | Karmel 50  | 0.1 kg (2.5%) | 75 %  | 50  |
| Grain | Karmel 150 | 0.1 kg (2.5%) | 75 %  | 150 |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Warrior  | 15 g   | 60 min   | 15.5 %     |
| Whirlpool | Citra    | 10 g   | 9 min    | 12 %       |
| Whirlpool | Amarillo | 10 g   | 9 min    | 9.5 %      |
| Whirlpool | Galaxy   | 10 g   | 9 min    | 15 %       |
| Dry Hop   | Citra    | 25 g   | 4 day(s) | 12 %       |
| Dry Hop   | Galaxy   | 25 g   | 4 day(s) | 15 %       |
| Dry Hop   | Amarillo | 25 g   | 4 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Receptura od Twój Browar (sygnowane przez Artezian)  
Fermentacja burzliwa - 10-14 dni  
Fermentacja cicha - 7 dni  
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