

# 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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