

Pacific PA (alepiwo)

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (92.7%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (7.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wimea	10 g	60 min	17 %
Boil	Rakau (NZ)	20 g	10 min	10.2 %
Boil	Rakau (NZ)	30 g	1 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- pierwsza warka, pierwsze błędy:
 - dłużej wysładzać do ok. 25l (większa objętość gorącej brzeczki),
 - ostateczne blg 12.5~13
 - do burzliwej weszło ostatecznie 19,5l
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