

Pacific Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.8 kg (92.7%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Waimea | 10 g | 60 min | 17 % |
| Aroma (end of boil) | Motueka | 30 g | 10 min | 7 % |
| Aroma (end of boil) | Motueka | 20 g | 1 min | 7 % |

Yeasts

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