

pacifica red ale

- Gravity **13.9 BLG**
- ABV ---
- IBU **34**
- SRM **17.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Monachijski | 1 kg (25%) | 80 % | 16 |
| Grain | pilz | 2.5 kg (62.5%) | 80 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (7.5%) | 81 % | 53 |
| Grain | Caraaroma | 0.2 kg (5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Pacifica (NZ) | 10 g | 15 min | 4.8 % |
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Pacifica (NZ) | 20 g | 5 min | 4.8 % |
| Aroma (end of boil) | Pacifica (NZ) | 20 g | 0 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
| Safale S-05 | Ale | Dry | 5 g | Safale |