

# Pacyfic Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4.2 kg (76.4%)	79 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	5 min	4.5 %
Boil	Southern cross	25 g	50 min	12.6 %
Dry Hop	Southern cross	25 g	5 day(s)	12.6 %
Dry Hop	Motueka	25 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis