

# Pacyfik

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (53.6%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (17.9%)	81 %	6
Grain	Carahell	0.3 kg (5.4%)	77 %	26
Adjunct	Pszenica niesłodowana	1 kg (17.9%)	75 %	3
Grain	Acid Malt	0.05 kg (0.9%)	58.7 %	6
Sugar	Cane (Beet) Sugar	0.1 kg (1.8%)	100 %	0
Grain	Caraaroma	0.15 kg (2.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	70 min	13 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Cascade	15 g	5 min	6 %
Whirlpool	Pacific Jade	25 g	0 min	13 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Pacific Jade	25 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min
Water Agent	gips	5 g	Mash	70 min