

## pacific pa 2 (nz)

- Gravity **12.4 BLG**
- ABV ---
- IBU **36**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 4.5 kg (93.8%) | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.3%)  | 75 %  | 30  |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Pacific Gem | 10 g   | 60 min   | 14.2 %     |
| Aroma (end of boil) | Rakau (NZ)  | 10 g   | 25 min   | 10.7 %     |
| Aroma (end of boil) | Motueka     | 10 g   | 25 min   | 6.7 %      |
| Aroma (end of boil) | Kohatu      | 10 g   | 25 min   | 7.8 %      |
| Aroma (end of boil) | Rakau (NZ)  | 10 g   | 0 min    | 10.7 %     |
| Aroma (end of boil) | Motueka     | 10 g   | 0 min    | 7 %        |
| Aroma (end of boil) | Kohatu      | 10 g   | 0 min    | 7.8 %      |
| Whirlpool           | Rakau (NZ)  | 15 g   | 30 min   | 10.7 %     |
| Whirlpool           | Motueka     | 15 g   | 30 min   | 6.7 %      |
| Whirlpool           | Kohatu      | 15 g   | 30 min   | 7.8 %      |
| Dry Hop             | Rakau (NZ)  | 15 g   | 4 day(s) | 10.7 %     |
| Dry Hop             | Motueka     | 15 g   | 4 day(s) | 6.7 %      |
| Dry Hop             | Kohatu      | 15 g   | 4 day(s) | 7.8 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Notes

- 13 blg - 2,5 blg  
zabutelkowano 03.10.16  
dodano 4g glukozy na 0,5l  
*Sep 21, 2016, 9:10 PM*