Pacyfik

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **77 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **51 liter(s)** of **76C** water or to achieve **77 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg *(53.8%)*	79 %	6
Grain	Pszeniczny	6 kg *(46.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Motueka	50 g	15 min	7 %
Boil	Motueka	50 g	5 min	7 %
Boil	Cascade	50 g	1 min	6 %
Boil	Galaxy	5 g	1 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.