

## #19 Pacific Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (8.3%)	72 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Whirlpool	Rakau (NZ)	60 g	0 min	9.5 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %
Dry Hop	WAI-ITI	100 g	4 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	mech Irlandzki	5 g	Boil	45 min