

# Pacific Amber Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **12.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Strzegom Karmel 300 | 0.5 kg (9.1%) | 70 %  | 299 |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Pacific Jade | 30 g   | 60 min   | 13 %       |
| Whirlpool | Pacific Jade | 20 g   | 50 min   | 13 %       |
| Whirlpool | Enigma (AUS) | 10 g   | 50 min   | 17.2 %     |
| Dry Hop   | Enigma (AUS) | 40 g   | 7 day(s) | 17.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |