

# Pacific PALE ALE

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- Gravity **11.2 BLG**
- ABV ---
- IBU **17**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (92.7%)	80 %	7
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (7.3%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wimea	10 g	60 min	3 %
Boil	Rakau (NZ)	20 g	20 min	9.5 %
Boil	Rakau (NZ)	30 g	1 min	9.5 %

## Yeasts

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