

## Pacific saison

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- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **3.3**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **12 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (89.6%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (10.4%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Aframón madagaskarski	3 g	Boil	10 min

Spice	Verbana cytrynowa	20 g	Boil	5 min
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