

## pacifica red ale

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- Gravity **13.9 BLG**
- ABV ---
- IBU **34**
- SRM **17.1**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	pilz	2.5 kg (62.5%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.3 kg (7.5%)	81 %	53
Grain	Caraaroma	0.2 kg (5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	10 g	15 min	4.8 %
Boil	Marynka	20 g	60 min	10 %
Boil	Pacifica (NZ)	20 g	5 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	20 g	0 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Safale S-05	Ale	Dry	5 g	Safale