

# Pacifnix

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- Gravity **12.9 BLG**
- ABV ---
- IBU **58**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (47.6%)	81 %	4
Grain	Briess - Wheat Malt, White	2 kg (47.6%)	85 %	4
Grain	Cara-Pils/Dextrine	0.2 kg (4.8%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret (AUS)	30 g	30 min	16.1 %
Boil	Rakau (NZ)	30 g	15 min	9.5 %
Dry Hop	Pacifica (NZ)	50 g	3 day(s)	4.8 %
Dry Hop	Waimea	50 g	3 day(s)	17 %

## Yeasts

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