

# PIWO PACYFICZNE

- Gravity **14.5 BLG**
- ABV ---
- IBU **36**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **36.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	8.5 kg (85%)	80.5 %	6
Grain	słód pszeniczny	1 kg (10%)	80 %	20
Grain	Strzegom Monachijski typ	0.5 kg (5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	50 g	50 min	11.6 %
Boil	sladek	50 g	5 min	6 %
Whirlpool	Pacifica (NZ)	20 g	0 min	4.8 %
Whirlpool	Vic Secret	20 g	0 min	16 %
Dry Hop	Pacifica (NZ)	80 g	4 day(s)	4.8 %
Dry Hop	vic secret	80 g	4 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis