

## 4. Pacific Pale Ale Cara Ruby

- Gravity **12.6 BLG**
- ABV ---
- IBU **46**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.3 kg (74.1%)	80 %	4
Grain	Pilzneński	1 kg (17.2%)	80 %	3.5
Grain	Cara Ruby Castle	0.5 kg (8.6%)	78 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	11 %
Boil	Enigma (AUS)	15 g	60 min	17.2 %
Whirlpool	Kohatu	25 g	30 min	7.8 %
Whirlpool	Motueka	25 g	30 min	7 %
Whirlpool	Hallertau Blanc	15 g	30 min	11 %
Whirlpool	Enigma (AUS)	15 g	30 min	17.2 %
Dry Hop	Kohatu	25 g	5 day(s)	7.8 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Hallertau Blanc	15 g	3 day(s)	11 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

## Notes

- Słód Monachijski 15 EBC 1 kg Belgia - Śrutowanie : Tak  
Słód Pale Ale 5 kg Belgia - Śrutowanie : Tak  
Słód Cara Ruby 50 EBC 0,5 kg Castlemalting - Śrutowanie : Tak  
*Mar 30, 2016, 8:18 PM*