

# Pacific dream

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- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	35 g	60 min	8.5 %
Boil	Pacifica (NZ)	15 g	10 min	4.8 %
Boil	Centennial	15 g	10 min	8.5 %
Boil	Simcoe	15 g	10 min	13.1 %
Dry Hop	Pacifica (NZ)	15 g	7 day(s)	4.8 %
Dry Hop	Simcoe	15 g	7 day(s)	13.1 %
Dry Hop	Pacifica (NZ)	20 g	3 day(s)	4.8 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min