

# pacific pa 1

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30
Grain	Strzegom Pszeniczny	0.4 kg (8.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Pacifica (NZ)	15 g	20 min	4.8 %
Boil	vic secret	15 g	10 min	16.1 %
Boil	Pacifica (NZ)	10 g	0 min	4.8 %
Boil	vic secret	10 g	0 min	16.1 %
Whirlpool	Pacifica (NZ)	20 g	30 min	4.8 %
Whirlpool	vic secret	20 g	30 min	16.1 %
Dry Hop	Pacifica (NZ)	30 g	4 day(s)	4.8 %
Dry Hop	vic secret	30 g	4 day(s)	16.1 %
Boil	vic secret	10 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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## Notes

- 12 blg - 3 blg burzliwa 7 dni  
zabutkowano 16.09.16  
dodano 4 gr glukozy na 0,5l  
*Aug 24, 2016, 6:33 PM*