

Pacific PA (alepiwo)

- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (92.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.3 kg (7.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Wimea | 10 g | 60 min | 17 % |
| Boil | Rakau (NZ) | 20 g | 10 min | 10.2 % |
| Boil | Rakau (NZ) | 30 g | 1 min | 10.2 % |

Yeasts

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

Notes

- pierwsza warka, pierwsze błędy:
 - dłużej wysładzać do ok. 25l (większa objętość gorącej brzeczki),
 - ostateczne blg 12.5~13
 - do burzliwej weszło ostatecznie 19,5l
- Oct 16, 2016, 3:14 PM*