

# Pacific Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76.8 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76.8C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (93%)	80 %	4
Grain	Caramunich® typ I	0.3 kg (7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Herkules	10 g	60 min	20 %
Aroma (end of boil)	Rakau (NZ)	30 g	5 min	9.6 %
Aroma (end of boil)	Enigma (AUS)	30 g	2 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B5 American West	Ale	Dry	10 g	Bulldog