

# Pacific Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (64.1%)	79 %	6
Grain	Strzegom Pszeniczny	1.3 kg (33.3%)	81 %	6
Grain	Briess - Carapils Malt	0.1 kg (2.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	25 min	14.2 %
Whirlpool	Galaxy	10 g	30 min	14.2 %
Dry Hop	Galaxy	50 g	4 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min

## Notes

- 70g galaxy  
3,9kg zasyp  
12,5 do zacierania  
8 do wyśładzania  
*Feb 8, 2019, 2:16 PM*