

# pacifica red ale

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- Gravity **13.9 BLG**
- ABV ---
- IBU **34**
- SRM **17.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Monachijski                 | 1 kg (25%)     | 80 %  | 16  |
| Grain | pilz                        | 2.5 kg (62.5%) | 80 %  | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (7.5%)  | 81 %  | 53  |
| Grain | Caraaroma                   | 0.2 kg (5%)    | 78 %  | 400 |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Pacifica (NZ) | 10 g   | 15 min | 4.8 %      |
| Boil                | Marynka       | 20 g   | 60 min | 10 %       |
| Boil                | Pacifica (NZ) | 20 g   | 5 min  | 4.8 %      |
| Aroma (end of boil) | Pacifica (NZ) | 20 g   | 0 min  | 4.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |
| Safale S-05 | Ale  | Dry  | 5 g    | Safale     |