

# Pacifica Surf

- Gravity **15.4 BLG**
- ABV ---
- IBU **98**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (61.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.3%)	79 %	22
Grain	Strzegom Wiedeński	0.7 kg (8.6%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (6.2%)	80 %	6
Grain	Żytni	0.9 kg (11.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	55 min	12 %
Boil	Citra	50 g	45 min	12 %
Boil	Pacifica (NZ)	20 g	30 min	4.8 %
Boil	Pacifica (NZ)	20 g	15 min	4.8 %
Boil	Pacifica (NZ)	30 g	7 min	4.8 %
Dry Hop	Pacifica (NZ)	30 g	6 day(s)	4.8 %

## Yeasts

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