

# Pacific Red Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **9.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (76.8%)	78 %	6
Grain	Monachijski	0.6 kg (11.5%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150
Grain	Abbey Malt Weyermann	0.2 kg (3.8%)	75 %	45
Grain	Karmelowy żytni Strzegom	0.06 kg (1.2%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.05 kg (1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Vic Secret	30 g	5 min	16.3 %
Whirlpool	Vic Secret	30 g	0 min	16.3 %
Dry Hop	Vic Secret	30 g	4 day(s)	16.3 %

## Yeasts

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