

# Pacific

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- Gravity **11.1 BLG**
- ABV ---
- IBU **28**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (92.7%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	topaz	10 g	60 min	15.5 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Galaxy	30 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	1 g	Mash	60 min