

# Pacific Bitter Steve'a

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **6**
- Style **Standard/Ordinary Bitter**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (84.4%)	82 %	4
Grain	Caramel/Crystal Malt - 20L	0.4 kg (8.9%)	75 %	39
Grain	Viking melanoidynowy	0.3 kg (6.7%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	22 g	60 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	22 g	20 min	4.8 %
Dry Hop	Pacifica (NZ)	22 g	8 day(s)	4.8 %

## Yeasts

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