

# Pacific Amber Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **12.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (9.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	30 g	60 min	13 %
Whirlpool	Pacific Jade	20 g	50 min	13 %
Whirlpool	Enigma (AUS)	10 g	50 min	17.2 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis