

## pacific pa 2 (nz)

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- Gravity **12.4 BLG**
- ABV ---
- IBU **36**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (93.8%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (6.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	14.2 %
Aroma (end of boil)	Rakau (NZ)	10 g	25 min	10.7 %
Aroma (end of boil)	Motueka	10 g	25 min	6.7 %
Aroma (end of boil)	Kohatu	10 g	25 min	7.8 %
Aroma (end of boil)	Rakau (NZ)	10 g	0 min	10.7 %
Aroma (end of boil)	Motueka	10 g	0 min	7 %
Aroma (end of boil)	Kohatu	10 g	0 min	7.8 %
Whirlpool	Rakau (NZ)	15 g	30 min	10.7 %
Whirlpool	Motueka	15 g	30 min	6.7 %
Whirlpool	Kohatu	15 g	30 min	7.8 %
Dry Hop	Rakau (NZ)	15 g	4 day(s)	10.7 %
Dry Hop	Motueka	15 g	4 day(s)	6.7 %
Dry Hop	Kohatu	15 g	4 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- 13 blg - 2,5 blg  
zabutelkowano 03.10.16  
dodano 4g glukozy na 0,5l  
*Sep 21, 2016, 9:10 PM*