

Pacyficzny mix

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (4%)	60 %	3
Grain	Płatki jeczienne	0.1 kg (2%)	60 %	5
Grain	Pszeniczny	0.7 kg (14%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	30 min	10.7 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	10.7 %
Dry Hop	Topaz	50 g	3 day(s)	18 %
Dry Hop	Vic Secret	50 g	3 day(s)	18 %

Notes

- Podzielone na 3 wiaderka
 1. 50g topaz
 2. 50g nelson
 3. 50g vic secret
- Dec 5, 2022, 11:03 AM*