

Szalona Pacyfka

- Gravity **14 BLG**
- ABV ---
- IBU **26**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6
Grain	Weyermann Pszeniczny Jasny	1.25 kg (20%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	50 g	15 min	11.2 %
Dry Hop	Nelson Sauvignon	50 g	5 day(s)	11.2 %
Dry Hop	Orbit	50 g	5 day(s)	11.8 %

Yeasts

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