

Pacific dream

- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **7.1**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (40%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Centennial | 35 g | 60 min | 8.5 % |
| Boil | Pacifica (NZ) | 15 g | 10 min | 4.8 % |
| Boil | Centennial | 15 g | 10 min | 8.5 % |
| Boil | Simcoe | 15 g | 10 min | 13.1 % |
| Dry Hop | Pacifica (NZ) | 15 g | 7 day(s) | 4.8 % |
| Dry Hop | Simcoe | 15 g | 7 day(s) | 13.1 % |
| Dry Hop | Pacifica (NZ) | 20 g | 3 day(s) | 4.8 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |