

# Pacific Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76.8 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76.8C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (93%)  | 80 %  | 4   |
| Grain | Caramunich® typ I   | 0.3 kg (7%) | 73 %  | 80  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| First Wort          | Herkules     | 10 g   | 60 min | 20 %       |
| Aroma (end of boil) | Rakau (NZ)   | 30 g   | 5 min  | 9.6 %      |
| Aroma (end of boil) | Enigma (AUS) | 30 g   | 2 min  | 17.2 %     |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| B5 American West | Ale  | Dry  | 10 g   | Bulldog    |