

# Pacific

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- Gravity **11.1 BLG**
- ABV ---
- IBU **28**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3.8 kg (92.7%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | topaz  | 10 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Galaxy | 20 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Galaxy | 30 g   | 1 min  | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 1 g    | Mash    | 60 min |