

Pacyfik

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **77 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **51 liter(s)** of **76C** water or to achieve **77 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (53.8%) | 79 % | 6 |
| Grain | Pszeniczny | 6 kg (46.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Boil | Motueka | 50 g | 15 min | 7 % |
| Boil | Motueka | 50 g | 5 min | 7 % |
| Boil | Cascade | 50 g | 1 min | 6 % |
| Boil | Galaxy | 5 g | 1 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 12 g | Danstar |