

Atlantic Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **46**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Strzegom	3 kg (52.2%)	80 %	3.8
Grain	Słód Victory® Briess	0.5 kg (8.7%)	75 %	55
Grain	Słód Pale Ale Strzegom	2.25 kg (39.1%)	79 %	6.25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	15 g	60 min	14.5 %
Boil	Chinook	15 g	20 min	11.2 %
Boil	Cascade	10 g	10 min	7.7 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Amarillo	10 g	10 min	8.9 %
Boil	Amarillo	30 g	5 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US WEST COAST M44 Mangrove Jack's	Ale	Dry	23 g	---