

#107 Trans-atlantyk

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75.6C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Pale Ale Clear Choice Extra 2-5 EBC Crisp | 5 kg (100%) | 82 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------------|--------|----------|------------|
| Boil | Pilgrim UK 2016 granulat | 40 g | 10 min | 10.3 % |
| Aroma (end of boil) | Falconer's Flight US 2020 granulat | 20 g | 10 min | 10.2 % |
| Dry Hop | Falconer's Flight US 2020 granulat | 80 g | 3 day(s) | 10.2 % |
| Dry Hop | Pilgrim UK 2016 granulat | 10 g | 3 day(s) | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------------|
| FM700 Koktajl transatlantycki | Ale | Liquid | 30 ml | Fermentum Mobile |