

## #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