

# ATMAT Pale Ale 3.0

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (80%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1.2 kg (20%) | 79 %  | 10  |

## Hops

| Use for           | Name          | Amount | Time     | Alpha acid |
|-------------------|---------------|--------|----------|------------|
| First Wort        | lunga         | 35 g   | 60 min   | 10 %       |
| Whirlpool         | Nelson Sauvín | 25 g   | 0 min    | 11 %       |
| Whirlpool         | Galaxy        | 25 g   | 0 min    | 9.4 %      |
| Dry Hop           | Galaxy        | 75 g   | 2 day(s) | 15 %       |
| 2 dzień burzliwej |               |        |          |            |
| Dry Hop           | Nelson Sauvín | 75 g   | 2 day(s) | 11 %       |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 250 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|