

American Pale Ale 2.0 (ATMAT)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (92.6%)	80 %	4
Grain	Strzegom Pale Ale	0.4 kg (7.4%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	30 g	60 min	12.9 %
Whirlpool	Nelson Sauvignon	25 g	0 min	11 %
Whirlpool	Galaxy	25 g	0 min	9.4 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %
2 dzień burzliwej				
Dry Hop	Nelson Sauvignon	75 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---