

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	Iunga	35 g	60 min	10 %
Whirlpool	Nelson Sauvignon	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 Sauvignon	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
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Fining	Mech irlandzki	5 g	Boil	10 min
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