

American dream

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (53.2%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (42.6%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Boil	Equinox	20 g	60 min	13.1 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis