

# amerykański sen

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (42.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Dry Hop	citra	80 g	5 day(s)	14 %
Dry Hop	Palisade	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	10 g	Mash	---
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