

Imperialny Sen o Ameryce

- Gravity **17.1 BLG**
- ABV ---
- IBU **24**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (51.6%)	80 %	5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (16.1%)	75 %	3
Grain	Żytni	1 kg (16.1%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	11.2 %
Aroma (end of boil)	Perle	20 g	10 min	7 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Whirlpool	Cascade	10 g	-5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	300 ml	Fermentum Mobile