American Dream p1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(83.3%)*	79 %	6
Grain	Strzegom Pilzneński	0.5 kg *(8.3%)*	80 %	4
Grain	Wheat, Torrified	0.5 kg *(8.3%)*	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Boil	Sybilla	50 g	60 min	3.5 %
Dry Hop	Centennial	100 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.