

Amerykański sen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (60.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.6%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.8 kg (12.1%) | 79 % | 10 |
| Adjunct | Płatki owsiane | 0.5 kg (7.6%) | 85 % | 3 |
| Grain | Pszenica niesłodowana | 0.8 kg (12.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 50 min | 12 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 13 % |
| Aroma (end of boil) | Ahtanum | 10 g | 5 min | 5 % |
| Whirlpool | Ahtanum | 20 g | 1 min | 5 % |
| Whirlpool | Equinox | 20 g | 1 min | 13.1 % |
| Dry Hop | Galaxy | 30 g | 4 day(s) | 15 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Equinox | 10 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |