

Amerykański sen, sen o Ameryce

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.2 kg (46.8%) | 80.5 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (42.6%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.3 kg (6.4%) | 85 % | 3 |
| Grain | Viking Pale Cookie | 0.2 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.3 % |
| Boil | Citra | 5 g | 15 min | 13.3 % |
| Boil | Amarillo | 5 g | 15 min | 8.2 % |
| Boil | Galaxy | 5 g | 15 min | 15.8 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.3 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 8.2 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 15.8 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.3 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 15.9 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.2 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |