

Amerykański sen

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **4.9**
- Style **American IPA**

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 **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | pszeniczny 3,5-6 EBC Bestmalz | 2 kg (29.9%) | 82 % | 5 |
| Grain | piłznieński klepiskowy 3-4,5 EBC Bruntal | 1.3 kg (19.4%) | 80 % | 4 |
| Grain | pale Ale 5-7,7 EBC Viking Malt | 2.4 kg (35.8%) | 80 % | 6 |
| Grain | Carapils 3-5 EBC Weyermann | 1 kg (14.9%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Citra | 40 g | 20 min | 12 % |
| Whirlpool | Citra | 40 g | 25 min | 12 % |
| Whirlpool | Cascade | 50 g | 25 min | 7.1 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 12.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1000 ml | starter |