

# Dream About mountains

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **67**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Werman Monachijski typ II	1 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	3 %
Whirlpool	loral	30 g	0 min	1.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---