

Amerykaniec

- Gravity **10.7 BLG**
- ABV ---
- IBU **66**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (80%) | 79 % | 6 |
| Grain | Carahell | 0.5 kg (20%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 10 g | 55 min | 13.1 % |
| Boil | Cascade | 5 g | 55 min | 6 % |
| Boil | Equinox | 5 g | 30 min | 13.1 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Equinox | 15 g | 5 min | 13.1 % |
| Boil | Cascade | 5 g | 5 min | 6 % |
| Dry Hop | Equinox | 20 g | 7 day(s) | 13.1 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 5 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 13.2 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 12 g | --- |