

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	---