

# 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  |