

# American Daydreamer

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Abbey CastleMalting	0.5 kg (9.1%)	78 %	45
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Mosaic	20 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	5 min	7.1 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's