

# American Dream

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- Gravity **14.7 BLG**
- ABV ---
- IBU **33**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (83.3%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 0.5 kg (8.3%) | 80 %  | 4   |
| Grain | Wheat, Torrified    | 0.5 kg (8.3%) | 79 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade    | 50 g   | 15 min   | 6 %        |
| Boil                | Sybilla    | 50 g   | 60 min   | 3.5 %      |
| Dry Hop             | Centennial | 100 g  | 7 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |