

# Amerykaniec

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- 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.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	12 g	---