Amerykański sen, sen o Ameryce v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg *(50%)*	80.5 %	6
Grain	Weyermann pszeniczny jasny	2.5 kg *(50%)*	80 %	6

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 %
Whirlpool	Citra	10 g	0 min	13.3 %
Whirlpool	Amarillo	10 g	0 min	8.2 %
Whirlpool	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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	90 ml	Wyeast Labs