

# Amerykański sen

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny 3,5-6 EBC Bestmalz	2 kg (29.9%)	82 %	5
Grain	piłznieński klepiskowy 3-4,5 EBC Bruntal	1.3 kg (19.4%)	80 %	4
Grain	pale Ale 5-7,7 EBC Viking Malt	2.4 kg (35.8%)	80 %	6
Grain	Carapils 3-5 EBC Weyermann	1 kg (14.9%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	20 min	12 %
Whirlpool	Citra	40 g	25 min	12 %
Whirlpool	Cascade	50 g	25 min	7.1 %
Dry Hop	Mosaic	50 g	4 day(s)	12.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	starter