

Imperialny Sen o Ameryce

- Gravity **17.1 BLG**
- ABV ---
- IBU **24**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (51.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (16.1%) | 75 % | 3 |
| Grain | Żytni | 1 kg (16.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 50 min | 11.2 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 7 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 6 % |
| Whirlpool | Cascade | 10 g | -5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 300 ml | Fermentum Mobile |