

# Sweet Dreams

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **79C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (52.6%)	85 %	7
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Carared	1 kg (17.5%)	75 %	39
Grain	Oats, Flaked	0.7 kg (12.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	28 g	60 min	13.1 %
Boil	Columbus/Tomahawk/Zeus	7.7 g	60 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	12 g	30 min	10 %
Aroma (end of boil)	Mosaic	13 g	10 min	10 %
Whirlpool	Mosaic	40 g	0 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Mosaic	30 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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## Notes

- Mosaic na Whirpool przy 80 stopniach  
Citra na Whirpool przy 70 stopniach  
*Mar 25, 2019, 11:33 PM*