

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |        |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

## Notes

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