

Amerykański sen, sen o Ameryce

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- 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 **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.2 kg (46.8%)	80.5 %	6
Grain	Weyermann pszeniczny jasny	2 kg (42.6%)	80 %	6
Grain	Płatki pszeniczne	0.3 kg (6.4%)	85 %	3
Grain	Viking Pale Cookie	0.2 kg (4.3%)	79 %	45

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 %
Aroma (end of boil)	Citra	10 g	0 min	13.3 %
Aroma (end of boil)	Amarillo	10 g	0 min	8.2 %
Aroma (end of boil)	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 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis