

# Amreykański Sen

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- Gravity **19.1 BLG**
- ABV ---
- IBU **70**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (72.2%)	80 %	5
Grain	Viking Munich Malt	1 kg (27.8%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	10 g	40 min	9.5 %
Boil	Cascade	10 g	40 min	6 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Cascade	10 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis