

# ALE CIEMNY

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **34.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (59.3%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 300 | 1 kg (14.8%)   | 70 %  | 299 |
| Grain | Czekoladowy         | 0.25 kg (3.7%) | 60 %  | 788 |
| Grain | Strzegom Karmel 400 | 0.5 kg (7.4%)  | 68 %  | 601 |
| Grain | Cookie              | 1 kg (14.8%)   | 72 %  | 50  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 15 g   | 50 min | 9.5 %      |
| Boil    | Amarillo | 25 g   | 10 min | 9.5 %      |
| Boil    | Citra    | 20 g   | 10 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |