

# Cieńkusz

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **3.8**
- Style **American Pale Ale**

## 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 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.25 kg (56.3%)	80 %	4
Grain	Strzegom Pale Ale	0.1 kg (2.5%)	79 %	6
Grain	Słód Żytni	1 kg (25%)	81 %	9
Adjunct	Pszenica niesłodowana	0.5 kg (12.5%)	75 %	3
Grain	Słód Monachijski Typ2	0.15 kg (3.8%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	20 min	17.4 %
Boil	Marynka	15 g	10 min	8.8 %
Boil	Northern Brewer	25 g	10 min	7.5 %
Dry Hop	Waimea	30 g	2 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	50 ml	---