

# Parzyste ala Cienias

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **43**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.9 kg (40%)	85 %	7
Grain	Pilzński	1.1 kg (48.9%)	81 %	4
Grain	Płatki pszeniczne	0.25 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Warrior	10 g	10 min	15.5 %
Whirlpool	Warrior	30 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---