

# Cienias

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **27**
- SRM **3.2**
- Style **Lite American Lager**

## 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 **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale   | 0.96 kg (63.6%) | 80.5 % | 6   |
| Grain | Słód pilzeński STRZEGOM     | 0.2 kg (13.2%)  | 85 %   | 4   |
| Grain | Żytni                       | 0.25 kg (16.6%) | 85 %   | 8   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (6.6%)   | 80 %   | 6   |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 5 g    | 40 min | 13.5 %     |
| Boil      | Citra | 5 g    | 20 min | 13.5 %     |
| Whirlpool | Citra | 36 g   | 0 min  | 13.5 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | ---        |