

Cienias III

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

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

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.6 kg (71.1%) | 80.5 % | 6 |
| Grain | Żytni | 0.4 kg (17.8%) | 85 % | 8 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (2.2%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.2 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Chinook | 10 g | 40 min | 13 % |
| Boil | Cascade PL 2016 | 20 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL 2017 | 50 g | 0 min | 5.2 % |
| Dry Hop | Cascade PL 2017 | 50 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| White Labs London Fog Ale | Ale | Slant | 150 ml | White Labs |