

# Cienkie Magnum

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **2.5**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.6 kg (54.5%)	80 %	7
Sugar	cukier	0.5 kg (45.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	40 min	13 %
Boil	Hallertau	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min