

# Cienkusz po ABW

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale ekstrakt BA czeski	1.7 kg (6.4%)	80 %	---
Liquid Extract	cienkusz	25 kg (93.6%)	6 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	14.5 %
Boil	Galaxy	15 g	15 min	14.5 %
Boil	Galaxy	20 g	7 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min