

Cuiviénen

- Gravity **9.3 BLG**
- ABV ---
- IBU **38**
- SRM **10.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.3%)	79 %	6
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4
Grain	Weyermann - Caramunich typ I	0.5 kg (8.7%)	80 %	90
Grain	Weyermann - Carafa I	0.03 kg (0.5%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	7 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Dry Hop	Challenger	300 g	12 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min