

ALE CIEMNY

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **34.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (59.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 1 kg (14.8%) | 70 % | 299 |
| Grain | Czekoladowy | 0.25 kg (3.7%) | 60 % | 788 |
| Grain | Strzegom Karmel 400 | 0.5 kg (7.4%) | 68 % | 601 |
| Grain | Cookie | 1 kg (14.8%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 15 g | 50 min | 9.5 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |