

Cienias 3

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **42**
- SRM **3.8**
- 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 **3.2 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.6 kg (71.1%)	80 %	7
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	20 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	30 min	5.2 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %

Yeasts

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