

# Cienias

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **27**
- SRM **3.2**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.96 kg (63.6%)	80.5 %	6
Grain	Słód pilzeński STRZEGOM	0.2 kg (13.2%)	85 %	4
Grain	Żytni	0.25 kg (16.6%)	85 %	8
Grain	Weyermann - Acidulated Malt	0.1 kg (6.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	40 min	13.5 %
Boil	Citra	5 g	20 min	13.5 %
Whirlpool	Citra	36 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	---