

# Cienias

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Carahell	0.2 kg (10%)	77 %	26
Grain	Płatki pszeniczne	0.2 kg (10%)	85 %	3
Grain	Płatki owsiane	0.2 kg (10%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	3 g	60 min	15.5 %
Boil	Warrior	2 g	30 min	15.5 %
Aroma (end of boil)	Waimea	10 g	5 min	15.1 %
Aroma (end of boil)	Wakatu	10 g	5 min	8.1 %
Dry Hop	Waimea	40 g	7 day(s)	15.1 %
Dry Hop	Wakatu	40 g	7 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis