

# Cienias

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- Gravity **9.5 BLG**
- ABV ---
- IBU **29**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **0 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Pilzneński	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	30 min	13.5 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min