

Cienki

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (23.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Cascade | 5 g | 30 min | 6 % |