Cuiviénen

- Gravity 9.3 BLG
- ABV ----
- IBU 38
- SRM **10.6**
- Style Special/Best/Premium Bitter

Batch size

- Expected quantity of finished beer 25 liter(s)
- Trub loss 12 %
- Size with trub loss 28 liter(s)
- · Boil time 70 min
- Evaporation rate 10 %/h
- Boil size 34.1 liter(s)

Mash information

- Mash efficiency 59 %
- Liquor-to-grist ratio 4.2 liter(s) / kg
- Mash size 24.1 liter(s)
- Total mash volume 29.8 liter(s)

Steps

- Temp 55 C, Time 0 min
 Temp 64 C, Time 40 min
 Temp 72 C, Time 20 min
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up 24.1 liter(s) of strike water to 59.2C
- Add grains
- Keep mash 0 min at 55C
- Keep mash 40 min at 64C
- Keep mash 20 min at 72C
- Keep mash 10 min at 76C
- Sparge using 15.7 liter(s) of 76C water or to achieve 34.1 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.3%)	79 %	6
Grain	Pszeniczny	0.2 kg <i>(3.5%)</i>	85 %	4
Grain	Weyermann - Caramunich typ I	0.5 kg <i>(8.7%)</i>	80 %	90
Grain	Weyermann - Carafa I	0.03 kg <i>(0.5%)</i>	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	7 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Dry Hop	Challenger	300 g	12 day(s)	7 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Туре	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min