

# Cynthia

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- Gravity **11.5 BLG**
- ABV ---
- IBU **18**
- SRM **9.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Melanoiden Malt	0.5 kg (11.1%)	80 %	39
Grain	Strzegom Pilzniejszy	2.5 kg (55.6%)	80 %	4
Grain	Monachijski	0.5 kg (11.1%)	80 %	16
Grain	Strzegom Pale Ale	0.5 kg (11.1%)	79 %	6
Grain	Caravienne Malt	0.5 kg (11.1%)	73.9 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	12 g	60 min	7 %
Boil	Bramling	10 g	25 min	6 %
Boil	Bramling	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	60 min