

# Ciemniak

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **41.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 1.5 kg (62.5%) | 80 %  | 5    |
| Grain | Żytni                     | 0.5 kg (20.8%) | 85 %  | 8    |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (16.7%) | 68 %  | 1202 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 5 g    | 60 min   | 13 %       |
| Boil    | Centennial | 5 g    | 60 min   | 10.5 %     |
| Dry Hop | Chinook    | 10 g   | 3 day(s) | 13 %       |
| Dry Hop | Centennial | 10 g   | 3 day(s) | 10.5 %     |
| Dry Hop | Citra      | 10 g   | 3 day(s) | 12 %       |