

# CIEMNY STYCZEŃ

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **21.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 3.7 kg (61.2%) | 80 %  | 5   |
| Grain | Weyermann - Caraamber                 | 0.5 kg (8.3%)  | 75 %  | 65  |
| Grain | Cristal light Simpson 113ebc          | 1 kg (16.5%)   | --- % | 100 |
| Grain | Cararye żytni karmel                  | 0.1 kg (1.7%)  | --- % | 170 |
| Grain | Płatki owsiane                        | 0.5 kg (8.3%)  | 60 %  | 3   |
| Grain | Strzegom Karmel 600                   | 0.25 kg (4.1%) | 68 %  | 601 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min   | 4 %        |
| Boil    | Summit            | 20 g   | 5 min    | 17 %       |
| Dry Hop | Summit            | 70 g   | 3 day(s) | 17 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |     |        |        |                  |
|------------------------------|-----|--------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |
|------------------------------|-----|--------|--------|------------------|