

## Cienias II

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **25**
- SRM **3.2**
- Style **Lite American Lager**

### 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 **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (80%)	79 %	6
Grain	Żytni	0.3 kg (20%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	40 min	13 %
Boil	Citra	5 g	20 min	13.5 %
Whirlpool	Galaxy	25 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	---