

Cienias III_ 20 I

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3.5 kg (74.5%) | 80.5 % | 6 |
| Grain | Żytni | 0.5 kg (10.6%) | 85 % | 8 |
| Grain | Wheat, Flaked | 0.2 kg (4.3%) | 77 % | 4 |
| Grain | Carared | 0.5 kg (10.6%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Centennial | 30 g | 2 min | 10.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 2 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 2 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 150 ml | Fermentum Mobile |