

# cienkuś

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- Gravity **4.6 BLG**
- ABV **1.7 %**
- IBU **13**
- SRM **4.5**
- Style **Cream Ale**

## 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 **7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (50%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	15 min	8.9 %
Aroma (end of boil)	Cascade	25 g	0 min	7 %
Dry Hop	Amarillo	30 g	6 day(s)	8.9 %
Dry Hop	Cascade	25 g	6 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---