

# Cieńkusz

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **7**
- SRM **42.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **80 %/h**
- Boil size **5.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (54.4%)	80 %	5
Grain	Strzegom Wiedeński	0.22 kg (15%)	79 %	10
Grain	Diastatyczny	0.15 kg (10.2%)	80 %	3
Grain	Special B Castle	0.07 kg (4.8%)	70 %	350
Grain	Caramunich® typ I	0.04 kg (2.7%)	73 %	80
Sugar	Candi Sugar, Dark	0.19 kg (12.9%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	4 g	60 min	2.9 %
Aroma (end of boil)	Tomyski	2 g	5 min	2.9 %

## Extras

Type	Name	Amount	Use for	Time
Other	Woda	1000 g	Primary	---