

# Cieńkusz

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **3.8**
- Style **American Pale 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2.25 kg (56.3%) | 80 %  | 4   |
| Grain   | Strzegom Pale Ale     | 0.1 kg (2.5%)   | 79 %  | 6   |
| Grain   | Słód Żytni            | 1 kg (25%)      | 81 %  | 9   |
| Adjunct | Pszenica niesłodowana | 0.5 kg (12.5%)  | 75 %  | 3   |
| Grain   | Słód Monachijski Typ2 | 0.15 kg (3.8%)  | 79 %  | 15  |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Waimea          | 20 g   | 20 min   | 17.4 %     |
| Boil    | Marynka         | 15 g   | 10 min   | 8.8 %      |
| Boil    | Northern Brewer | 25 g   | 10 min   | 7.5 %      |
| Dry Hop | Waimea          | 30 g   | 2 day(s) | 17.4 %     |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale  | Slant | 50 ml  | ---        |