

Cuiviénen

- Gravity **9.3 BLG**
- ABV ---
- IBU **38**
- SRM **10.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (87.3%) | 79 % | 6 |
| Grain | Pszeniczny | 0.2 kg (3.5%) | 85 % | 4 |
| Grain | Weyermann - Caramunich typ I | 0.5 kg (8.7%) | 80 % | 90 |
| Grain | Weyermann - Carafa I | 0.03 kg (0.5%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil | Challenger | 30 g | 70 min | 7 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Dry Hop | Challenger | 300 g | 12 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 7 g | Boil | 15 min |