

# Lichtusowy Cienias

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **33**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (58.7%)	80.5 %	6
Grain	Żytni	1 kg (29.3%)	85 %	8
Grain	Weyermann - Acidulated Malt	0.08 kg (2.3%)	80 %	6
Grain	Płatki pszeniczne	0.33 kg (9.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	16.67 g	40 min	13 %
Boil	Cascade PL 2016	33.33 g	10 min	5.2 %
Whirlpool	Cascade PL 2017	83.33 g	0 min	5.2 %
Dry Hop	Cascade PL 2017	83.33 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs London Fog Ale	Ale	Slant	250 ml	White Labs