

# Ćiemniaszek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **18**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 2 kg (42.1%)   | 81 %  | 4   |
| Grain | Strzegom Pale Ale           | 2 kg (42.1%)   | 79 %  | 6   |
| Grain | Pszeniczny                  | 0.5 kg (10.5%) | 85 %  | 4   |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5.3%) | 74 %  | 788 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 50 min   | 15.5 %     |
| Boil    | Motueka                | 20 g   | 50 min   | 7 %        |
| Dry Hop | Nelson Sauvín          | 50 g   | 3 day(s) | 11 %       |
| Dry Hop | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Cascade                | 50 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 20 ml  | Fermentum Mobile |