

# 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