

CIEMNY STYCZEŃ

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **21.1**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.7 kg (61.2%)	80 %	5
Grain	Weyermann - Caraamber	0.5 kg (8.3%)	75 %	65
Grain	Cristal light Simpson 113ebc	1 kg (16.5%)	--- %	100
Grain	Cararye żytni karmel	0.1 kg (1.7%)	--- %	170
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Strzegom Karmel 600	0.25 kg (4.1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Summit	20 g	5 min	17 %
Dry Hop	Summit	70 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile
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