

# Cienias

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **28**
- SRM **3.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (16.1%)	79 %	16
Grain	Pszeniczny	0.6 kg (19.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	5 %
Boil	Sorachi Ace	13 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---