

Cienias

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **27**
- SRM **3.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 0.96 kg (63.6%) | 80.5 % | 6 |
| Grain | Słód pilzeński STRZEGOM | 0.2 kg (13.2%) | 85 % | 4 |
| Grain | Żytni | 0.25 kg (16.6%) | 85 % | 8 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (6.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 40 min | 13.5 % |
| Boil | Citra | 5 g | 20 min | 13.5 % |
| Whirlpool | Citra | 36 g | 0 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | --- |