

# Cienias

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (50%)   | 80 %  | 5   |
| Grain | Carahell             | 0.2 kg (10%) | 77 %  | 26  |
| Grain | Płatki pszeniczne    | 0.2 kg (10%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.2 kg (10%) | 85 %  | 3   |
| Grain | Płatki jęczmienne    | 0.4 kg (20%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 3 g    | 60 min   | 15.5 %     |
| Boil                | Warrior | 2 g    | 30 min   | 15.5 %     |
| Aroma (end of boil) | Waimea  | 10 g   | 5 min    | 15.1 %     |
| Aroma (end of boil) | Wakatu  | 10 g   | 5 min    | 8.1 %      |
| Dry Hop             | Waimea  | 40 g   | 7 day(s) | 15.1 %     |
| Dry Hop             | Wakatu  | 40 g   | 7 day(s) | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |