

Cienias II

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **25**
- SRM **3.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 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 **68 C**, Time **50 min**
- Temp **72 C**, Time **10 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 **68C**
- Keep mash **10 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.2 kg (80%) | 79 % | 6 |
| Grain | Żytni | 0.3 kg (20%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 5 g | 40 min | 13 % |
| Boil | Citra | 5 g | 20 min | 13.5 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |

Yeasts

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