ALE CIEMNY

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **34.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(59.3%)*	80 %	4
Grain	Strzegom Karmel 300	1 kg *(14.8%)*	70 %	299
Grain	Czekoladowy	0.25 kg *(3.7%)*	60 %	788
Grain	Strzegom Karmel 400	0.5 kg *(7.4%)*	68 %	601
Grain	Cookie	1 kg *(14.8%)*	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	50 min	9.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Citra	20 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.