

# Cienias III\_ 20 I

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (74.5%)	80.5 %	6
Grain	Żytni	0.5 kg (10.6%)	85 %	8
Grain	Wheat, Flaked	0.2 kg (4.3%)	77 %	4
Grain	Carared	0.5 kg (10.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Centennial	30 g	2 min	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	2 min	15.5 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile