

# cienkoszek

---

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **13**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (93.3%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (6.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	15 min	10 %

## Yeasts

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