

# cienkusz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.2 kg (68.6%)	80 %	2
Grain	Biscuit Malt	0.3 kg (17.1%)	71 %	45
Grain	Amber Malt	0.25 kg (14.3%)	72 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	14 g	60 min	3.8 %
Aroma (end of boil)	East Kent Goldings	15 g	25 min	5.1 %