

# Cusik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	3 kg (45.5%)	80.5 %	4
Grain	Briess - Wheat Malt, White	0.5 kg (7.6%)	85 %	5
Grain	Briess - Caramel Vienne Malt 20L	0.5 kg (7.6%)	78 %	39
Grain	Briess - Munich Malt 10L	1 kg (15.2%)	77 %	20
Grain	Briess - Victory Malt	0.5 kg (7.6%)	75 %	55
Grain	lager malt	1 kg (15.2%)	80 %	4
Adjunct	Rice Hulls	0.1 kg (1.5%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.1 %
Boil	Cascade	30 g	6 min	8.1 %
Boil	Centennial	30 g	6 min	7.3 %
Whirlpool	Cascade	30 g	20 min	8.1 %
Whirlpool	Centennial	30 g	20 min	7.3 %

Dry Hop	Cascade	36 g	10 day(s)	8.1 %
Dry Hop	Centennial	35 g	10 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
chico	Ale	Slant	250 ml	omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	ams	5.4 g	Mash	60 min
Water Agent	dwb	26.5 g	Mash	60 min
Water Agent	ams	2 g	Mash	0 min
Water Agent	dwb	11.4 g	Mash	0 min
Fining	super moss	1.5 g	Boil	10 min
Water Agent	campden tablet	0.5 g	Mash	60 min

## Notes

- Chmiel dodany w 3 dniu fermentacji.  
*Feb 21, 2020, 1:33 PM*