

# Cienki Bolek

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **65**
- SRM **2.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 0.7 kg (58.3%) | 80 %  | 7   |
| Grain | Strzegom Pilzniejszy   | 0.5 kg (41.7%) | 80 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Herkules   | 10 g   | 60 min | 17 %       |
| Boil      | lunga      | 10 g   | 5 min  | 11 %       |
| Whirlpool | Mosaic     | 10 g   | 30 min | 10 %       |
| Whirlpool | Citra      | 10 g   | 30 min | 12 %       |
| Whirlpool | Cascade    | 10 g   | 7 min  | 6 %        |
| Whirlpool | Lemon drop | 10 g   | 7 min  | 4.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Safale     |

## Notes

- Po 5 g: skórka pomarańczowa, cytrynowa, trawa cytrynowa, werbena cytrynowa, Curacao  
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