

Cheeky One

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 4 kg (66.7%) | 80.5 % | 4 |
| Grain | Briess LME - Munich | 0.5 kg (8.3%) | 78 % | 16 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (8.3%) | 85 % | 5 |
| Grain | Briess - Victory Malt | 0.5 kg (8.3%) | 75 % | 55 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (8.3%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 10 min | 13.1 % |
| Boil | Centennial | 30 g | 8 min | 7.3 % |
| Boil | Amarillo | 30 g | 6 min | 8 % |
| Boil | Cascade | 30 g | 5 min | 8.1 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.1 % |
| Aroma (end of boil) | Centennial | 15 g | 0 min | 7.3 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 8 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 8.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 4 g | Mash | 45 min |
| Fining | super irish moss | 2 g | Boil | 10 min |