

# Bolek"

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 4 kg (59.7%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt    | 2 kg (29.9%)  | 82 %  | 4   |
| Grain | Briess - Carapils Malt | 0.2 kg (3%)   | 74 %  | 3   |
| Grain | Carared                | 0.5 kg (7.5%) | 75 %  | 39  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 10 g   | 45 min | 12 %       |
| Boil                | Citra | 20 g   | 15 min | 12 %       |
| Aroma (end of boil) | Citra | 50 g   | 10 min | 12 %       |
| Whirlpool           | Citra | 60 g   | 10 min | 12 %       |