

Cienki Bolek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **2**
- SRM **3.4**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|--------------|--------|-----|
| Grain | IREKS Pilzneński | 1.5 kg (75%) | 80.5 % | 4 |
| Grain | Wiedeński | 0.4 kg (20%) | 79 % | 10 |
| Grain | Carahell | 0.1 kg (5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-------|------------|
| Aroma (end of boil) | Hallertauer Mittelfrüh | 10 g | 5 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 5.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|-------|
| Herb | ziola do Vermuta | 10 g | Boil | 5 min |
| Fining | wihrlfoc | 2 g | Boil | 5 min |