

# 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