

# 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   | zióło do Vermuta | 10 g   | Boil    | 5 min |
| Fining | wihrlfoc         | 2 g    | Boil    | 5 min |