

# Cienki Bolek

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **65**
- SRM **2.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.7 kg (58.3%)	80 %	7
Grain	Strzegom Pilzniejszy	0.5 kg (41.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	lunga	10 g	5 min	11 %
Whirlpool	Mosaic	10 g	30 min	10 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Cascade	10 g	7 min	6 %
Whirlpool	Lemon drop	10 g	7 min	4.6 %

## Yeasts

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

## Notes

- Po 5 g: skórka pomarańczowa, cytrynowa, trawa cytrynowa, werbena cytrynowa, Curacao  
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