

# Bolek"

---

- 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 %