

# Cheeky One

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	4 kg (66.7%)	80.5 %	4
Grain	Briess LME - Munich	0.5 kg (8.3%)	78 %	16
Grain	Briess - Wheat Malt, White	0.5 kg (8.3%)	85 %	5
Grain	Briess - Victory Malt	0.5 kg (8.3%)	75 %	55
Grain	Caramel/Crystal Malt - 20L	0.5 kg (8.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	10 min	13.1 %
Boil	Centennial	30 g	8 min	7.3 %
Boil	Amarillo	30 g	6 min	8 %
Boil	Cascade	30 g	5 min	8.1 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.1 %
Aroma (end of boil)	Centennial	15 g	0 min	7.3 %
Aroma (end of boil)	Amarillo	15 g	0 min	8 %
Aroma (end of boil)	Cascade	15 g	0 min	8.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	4 g	Mash	45 min
Fining	super irish moss	2 g	Boil	10 min