

# Ostatki

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **45 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **75C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (27.7%)	80 %	5
Grain	Caraamber	0.1 kg (2.8%)	75 %	59
Grain	Caramunich® typ I	0.5 kg (13.9%)	73 %	80
Grain	Płatki owsiane	0.01 kg (0.3%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (27.7%)	70 %	40
Adjunct	glukoza	1 kg (27.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	mech irlandzki	5 g	Boil	10 min