

Piwo z resztek

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **8**

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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (55.6%)	80 %	4
Grain	Strzegom Bursztynowy	1 kg (15.9%)	70 %	49
Grain	Weyermann pszeniczny jasny	0.5 kg (7.9%)	80 %	6
Grain	Castle Pale Ale	1.3 kg (20.6%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vital	25 g	60 min	11.9 %
Boil	Kazbek	25 g	15 min	4.6 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---