

# Resztki

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **12**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81%)	80 %	5
Grain	Caramunich® typ I	0.49 kg (9.9%)	73 %	80
Grain	Caraaroma	0.23 kg (4.7%)	78 %	400
Grain	Żytni	0.22 kg (4.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	5.7 %
Boil	lunga	10 g	20 min	12.4 %