

# Resztkowe

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (100%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	15 min	9 %
Boil	Calypso	50 g	15 min	13.5 %
Boil	Sybilla	15 g	5 min	6.9 %
Aroma (end of boil)	Oktawia	25 g	1 min	9 %
Aroma (end of boil)	Calypso	50 g	1 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---