

# Resztkowka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **7.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Caramel/Crystal Malt - 10L | 1 kg (20%)   | 75 %  | 20  |
| Grain | Monachijski                | 2.5 kg (50%) | 80 %  | 16  |
| Grain | Pszeniczny                 | 0.5 kg (10%) | 85 %  | 4   |
| Grain | Żytni                      | 1 kg (20%)   | 85 %  | 8   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Magnat            | 30 g   | 30 min   | 11.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min   | 4 %        |
| Boil                | Lublin (Lubelski) | 30 g   | 60 min   | 4 %        |
| Dry Hop             | Cascade           | 120 g  | 7 day(s) | 6 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis  |