

# Resztkowy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **38.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (51.1%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (21.9%)	83 %	5
Grain	Strzegom pszenica prażona	0.4 kg (14.6%)	70 %	1000
Grain	Carahell	0.2 kg (7.3%)	77 %	26
Grain	Black Barley (Roast Barley)	0.09 kg (3.3%)	55 %	985
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale