

## Z resztek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type           | Name                           | Amount       | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Grain          | Viking Pale Ale malt           | 2 kg (40%)   | 80 %  | 5   |
| Grain          | Strzegom Pszeniczny            | 0.7 kg (14%) | 81 %  | 6   |
| Grain          | Biscuit Malt                   | 0.2 kg (4%)  | 79 %  | 45  |
| Grain          | Karmelowy Jasny 30EBC          | 0.2 kg (4%)  | 75 %  | 30  |
| Grain          | Płatki owsiane                 | 0.5 kg (10%) | 60 %  | 3   |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.4 kg (28%) | 81 %  | 26  |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Willamette | 50 g   | 15 min | 5 %        |
| Whirlpool | Oktawia    | 30 g   | 15 min | 7.1 %      |
| Whirlpool | Sabro      | 20 g   | 15 min | 15 %       |
| Whirlpool | Triumph    | 50 g   | 15 min | 9.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |