

## Piwo z resztek

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (55.6%) | 80 %  | 4   |
| Grain | Strzegom Bursztynowy       | 1 kg (15.9%)   | 70 %  | 49  |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.9%)  | 80 %  | 6   |
| Grain | Castle Pale Ale            | 1.3 kg (20.6%) | 80 %  | 8   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Vital  | 25 g   | 60 min   | 11.9 %     |
| Boil    | Kazbek | 25 g   | 15 min   | 4.6 %      |
| Dry Hop | Simcoe | 25 g   | 7 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 12 g   | ---        |