

piwo z resztek:)

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **10.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	2 kg (40.5%)	78 %	4
Grain	Bestmalz Red X	2 kg (40.5%)	79 %	30
Grain	Briess - 2 Row Carapils Malt	0.3 kg (6.1%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.2 kg (4%)	80 %	6
Grain	Aroma CastleMalting	0.12 kg (2.4%)	78 %	100
Grain	Abbey Castle	0.12 kg (2.4%)	80 %	45
Grain	Barley, Flaked	0.2 kg (4%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Kent Goldings	25 g	20 min	5.5 %
Boil	Hallertau	15 g	10 min	4.5 %
Boil	Fuggles	25 g	10 min	4.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	350 ml	Fermentum Mobile