

## Remont

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **4.6**

### 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (50%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Puławski	10 g	60 min	6.1 %
Boil	lunga	10 g	30 min	11 %
Boil	Puławski	5 g	30 min	6.1 %
Aroma (end of boil)	lunga	5 g	5 min	11 %
Aroma (end of boil)	Puławski	5 g	5 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale