

# Resztkowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.7**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Malt Viking       | 4 kg (77.2%)   | 80 %  | 6   |
| Grain | Strzegom Karmel 150        | 0.4 kg (7.7%)  | 75 %  | 150 |
| Grain | przeniczny                 | 0.4 kg (7.7%)  | 75 %  | 5   |
| Grain | Strzegom Wiedeński         | 0.28 kg (5.4%) | 79 %  | 10  |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%)  | 68 %  | 400 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Eldorado | 20 g   | 10 min | 12 %       |
| Aroma (end of boil) | Eldorado | 80 g   | 4 min  | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5 g    | ---        |