

## kto zjada ostatki

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.4**

### 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale/pils bydgoszcz	5 kg (90.9%)	79 %	5
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	lunga	50 g	1 min	11 %
Whirlpool	Cascade PL	50 g	1 min	7.1 %
Whirlpool	Izabella	25 g	1 min	5.1 %
Dry Hop	lunga	50 g	3 day(s)	11 %
Dry Hop	Cascade PL	50 g	3 day(s)	7.1 %
Dry Hop	Izabella	25 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---