

## piwo z resztek:) 2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **6.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 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 **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	4 kg (80%)	78 %	4
Grain	Briess - 2 Row Carapils Malt	0.2 kg (4%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.2 kg (4%)	80 %	6
Grain	Aroma CastleMalting	0.2 kg (4%)	78 %	100
Grain	Abbey Castle	0.2 kg (4%)	80 %	45
Grain	Oats, Flaked	0.2 kg (4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	10 %
Boil	Golding	25 g	20 min	5 %
Boil	Saaz (Czech Republic)	33 g	10 min	4.5 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Slant	350 ml	Fermentum Mobile