

## Resztki;)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **7.2**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.29 kg (51.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (40.2%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.7 %
Boil	Marynka	5 g	20 min	6.7 %
Aroma (end of boil)	Lubelski	10 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA OLD GERMAN ALTBIER	Ale	Dry	10 g	---