

# resztki

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (67.6%)	79 %	10
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3
Grain	Pszeniczny	1 kg (27%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Summer	20 g	10 min	5.3 %
Dry Hop	Summer	30 g	---	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1272 American Ale II	Ale	Slant	70 ml	---