

## Resztki z magazynu

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4.6**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1.5 kg (25%)	82 %	10
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Płatki żytnie	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	5 g	30 min	12.6 %
Aroma (end of boil)	southern passion	20 g	5 min	11.7 %
Aroma (end of boil)	mosaic	20 g	5 min	12.6 %
Whirlpool	southern passion	30 g	0 min	11.7 %
Whirlpool	mosaic	25 g	0 min	12.6 %
Dry Hop	southern passion	50 g	3 day(s)	11.7 %

### Extras

Type	Name	Amount	Use for	Time
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Other	łuska	250 g	Mash	60 min
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