

# Resztkowka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **7.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	1 kg (20%)	75 %	20
Grain	Monachijski	2.5 kg (50%)	80 %	16
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Żytni	1 kg (20%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Dry Hop	Cascade	120 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis