

## Z resztek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Pszeniczny	0.7 kg (14%)	81 %	6
Grain	Biscuit Malt	0.2 kg (4%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.2 kg (4%)	75 %	30
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.4 kg (28%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Willamette	50 g	15 min	5 %
Whirlpool	Oktawia	30 g	15 min	7.1 %
Whirlpool	Sabro	20 g	15 min	15 %
Whirlpool	Triumph	50 g	15 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis