

## piwko z resztek

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **8.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.6 kg (40.6%) | 81 %  | 4   |
| Grain | Strzegom Pale Ale    | 2.3 kg (35.9%) | 79 %  | 6   |
| Grain | Karmelowy Czerwony   | 0.5 kg (7.8%)  | 75 %  | 59  |
| Grain | Strzegom Bursztynowy | 1 kg (15.6%)   | 70 %  | 30  |

### Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | pilgrim   | 30 g   | 30 min   | 8.1 %      |
| Aroma (end of boil) | Fusion UK | 30 g   | 30 min   | 6.4 %      |
| Dry Hop             | Sterling  | 60 g   | 7 day(s) | 7.8 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory       |
|-------|------|------|--------|------------------|
| us-05 | Ale  | Dry  | 11.5 g | Safale Fermentis |