

# Ostatek

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **8.7**
- Style **American 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (41%)	80 %	4
Grain	Carahell	1 kg (16.4%)	77 %	26
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Centennial	25 g	3 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	Danstar