

# Piwo z resztek

- Gravity **13.8 BLG**
- ABV ---
- IBU **27**
- SRM **35.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.45 kg (7.9%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	15 min	10.5 %
Boil	Tettnager	10 g	60 min	3.3 %
Boil	Mosaic	20 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min
Water Agent	Gips piwowarski	5 g	Boil	5 min