

Piwo z resztek R1

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **22.3**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (76%) | 80 % | 5 |
| Grain | Caraamber | 0.32 kg (4.9%) | 75 % | 59 |
| Grain | Karmelowy Czerwony | 0.52 kg (7.9%) | 75 % | 59 |
| Grain | Biscuit Malt | 0.12 kg (1.8%) | 79 % | 45 |
| Grain | Carared | 0.31 kg (4.7%) | 75 % | 39 |
| Grain | Briess - Dark Chocolate Malt | 0.31 kg (4.7%) | 60 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Sybilla | 25 g | 50 min | 3.5 % |
| Boil | Sybilla | 43 g | 30 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 3.5 % |
| Dry Hop | Sybilla | 75 g | 7 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | --- |