

# Resztki

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount           | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.195 kg (47.9%) | 79 %  | 16  |
| Grain | Pilzneński                 | 0.56 kg (22.4%)  | 81 %  | 4   |
| Grain | Biscuit Malt               | 0.2 kg (8%)      | 79 %  | 45  |
| Grain | Pszeniczny                 | 0.425 kg (17%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne          | 0.067 kg (2.7%)  | 85 %  | 3   |
| Grain | T&F Karmel 160             | 0.05 kg (2%)     | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Sybilla | 10 g   | 60 min   | 7 %        |
| Boil    | Sybilla | 15 g   | 5 min    | 7 %        |
| Dry Hop | Sybilla | 25 g   | 3 day(s) | 7 %        |