

# Resztki

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **16.8**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.5%)	81 %	4
Grain	Pszeniczny	0.26 kg (4.6%)	85 %	4
Grain	Strzegom Wiedeński	0.53 kg (9.4%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.9%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400
Grain	Pszeniczny	0.35 kg (6.2%)	85 %	125
Grain	Barwiący	0.1 kg (1.8%)	55 %	985
Grain	Castlemalting - Cara Clair	0.25 kg (4.4%)	78 %	4
Grain	Viking Pale Ale malt	2 kg (35.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Admiral	20 g	5 min	14.3 %