

Z resztek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **8.2**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (17.1%)	80 %	4
Grain	Pilzneński	1 kg (17.1%)	81 %	4
Grain	Pszeniczny	1 kg (17.1%)	85 %	4
Grain	Pale Ale Flagon	1 kg (17.1%)	80 %	5
Grain	Abbey Malt Weyermann	0.25 kg (4.3%)	75 %	45
Grain	Carabelge	0.3 kg (5.1%)	80 %	30
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (10.3%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.1 kg (1.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	40 min	11 %
Boil	lunga	10 g	20 min	11 %
Boil	Willamette	30 g	10 min	5 %
Boil	Chinook	30 g	10 min	13 %
Boil	Willamette	20 g	5 min	5 %
Boil	Chinook	20 g	5 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Willamette	50 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---