

#13 Resztowe Polskie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	2.5 kg (43.9%)	80 %	3
Grain	Słodownia Strzegom - pale ale	1.3 kg (22.8%)	79 %	6
Grain	Słodownia Strzegom - monachijski I	1 kg (17.5%)	79 %	12
Grain	Słodownia Strzegom - pszeniczny	0.7 kg (12.3%)	83 %	3
Grain	Castle Malting - Chateau - Crystal 150 EBC	0.15 kg (2.6%)	78 %	150
Grain	Weyermann - Acidulated Malt (zakwaszający)	0.05 kg (0.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	60 min	9.4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Sybilla	50 g	10 min	5.9 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 - Amerykański Sen	Ale	Culture	100 g	Fermentum Mobile