

# 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	---