

# Resztek

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	4 kg (57.1%)	77.9 %	6
Grain	Słód Pilzneński Viking Malt	3 kg (42.9%)	80.06 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	25 g	60 min	15 %
Boil	East Kent Goldings	20 g	10 min	5 %
Boil	Chinook	20 g	10 min	11 %
Boil	Lubelski	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Nottingham	Ale	Dry	11 g	---

## Notes

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