

# Resztki

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.1**
- Style **Kölsch**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale/Pils crisp	3 kg (50%)	83 %	5
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Viking Wheat Malt	0.9 kg (15%)	83 %	5
Grain	Cara-Pils/Dextrine	1.1 kg (18.3%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Aroma (end of boil)	Hallertau Tradition	25 g	15 min	5.6 %
Whirlpool	Hallertau Tradition	25 g	10 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa