

# Resztkowe

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- Gravity **10.5 BLG**
- ABV ---
- IBU **42**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1.5 kg (58.8%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (39.2%)	79 %	6
Grain	Strzegom Karmel 30	0.05 kg (2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	11 %
Boil	Simcoe	15 g	20 min	12.7 %
Boil	Galaxy	15 g	1 min	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---