

# Piwo z resztek

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.25 kg (38.6%)	80.5 %	2
Grain	Briess - Pale Ale Malt	0.85 kg (26.2%)	80 %	7
Grain	Barley, Flaked	0.14 kg (4.3%)	70 %	4
Grain	Płatki owsiane	0.5 kg (15.4%)	85 %	3
Grain	Monachijski	0.5 kg (15.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	43 g	15 min	15 %
Boil	Ekuanot	1 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs