

piwo z resztek:)

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **10.4**
- Style **Belgian Pale 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 **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - 6 Row Brewers Malt | 2 kg (40.5%) | 78 % | 4 |
| Grain | Bestmalz Red X | 2 kg (40.5%) | 79 % | 30 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (6.1%) | 75 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (4%) | 80 % | 6 |
| Grain | Aroma CastleMalting | 0.12 kg (2.4%) | 78 % | 100 |
| Grain | Abbey Castle | 0.12 kg (2.4%) | 80 % | 45 |
| Grain | Barley, Flaked | 0.2 kg (4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Kent Goldings | 25 g | 20 min | 5.5 % |
| Boil | Hallertau | 15 g | 10 min | 4.5 % |
| Boil | Fuggles | 25 g | 10 min | 4.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------------|-------------|---------------|-------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 350 ml | Fermentum Mobile |