

# Resztkale

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- Gravity **11.8 BLG**
- ABV ---
- IBU **28**
- SRM **40**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (69%)	81 %	6
Grain	Peat Smoked Malt	0.5 kg (17.2%)	74 %	6
Grain	Chocolate Malt (UK)	0.2 kg (6.9%)	73 %	887
Grain	Black Barley (Roast Barley)	0.2 kg (6.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min