

# Resztkowe 2021

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (15.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3%)	79 %	130
Grain	Biscuit Malt	0.4 kg (6.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	55 min	9 %
Aroma (end of boil)	Chinook	70 g	10 min	5.3 %
Whirlpool	Citra	30 g	---	17.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis