

# Resztkowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (90.9%)	80 %	7
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	13 %
Whirlpool	Simcoe	25 g	1 min	13.2 %
Whirlpool	Mosaic	25 g	1 min	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Whirlpool	Chinook	40 g	1 min	13 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis