

# Resztkowiec

- Gravity **14.2 BLG**
- ABV ---
- IBU **36**
- SRM **15.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (44.6%)	79 %	6
Grain	Pszeniczny	0.32 kg (5.3%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (16.5%)	79 %	22
Grain	Strzegom Karmel 150	0.6 kg (9.9%)	75 %	150
Grain	Pilzneński	0.75 kg (12.4%)	81 %	4
Grain	Strzegom Wiedeński	0.68 kg (11.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	55 g	10 min	4.5 %
Boil	Marynka	30 g	5 min	10 %
Whirlpool	lunga	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar