

## Z resztek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **9.9**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (33.7%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.5%)	75 %	150
Grain	Czekoladowy	0.05 kg (1.1%)	60 %	788
Grain	Pszeniczny	2.5 kg (56.2%)	85 %	4
Adjunct	Płatki jęczmienne	0.2 kg (4.5%)	50 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	22 g	0 min	10 %
Aroma (end of boil)	Mandarina Bavaria	8 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa	Wheat	Slant	250 ml	Brak

### Notes

- Piwo z resztek słodów  
Planuje pozwolić 6litrow dodać sok z świeżych malin  
Drugie 8L na czysto  
*Jul 27, 2021, 4:47 PM*