Resztkowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Viking	4 kg *(77.2%)*	80 %	6
Grain	Strzegom Karmel 150	0.4 kg *(7.7%)*	75 %	150
Grain	przeniczny	0.4 kg *(7.7%)*	75 %	5
Grain	Strzegom Wiedeński	0.28 kg *(5.4%)*	79 %	10
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.9%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eldorado	20 g	10 min	12 %
Aroma (end of boil)	Eldorado	80 g	4 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---