

## #6 full aroma hops

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Magnum            | 50 g   | 90 min   | 8.7 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 45 min   | 4 %        |
| Dry Hop | Lublin (Lubelski) | 20 g   | 7 day(s) | 4 %        |