Aromatyczne 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	5 kg *(83.3%)*	--- %	6
Grain	Carabody	1 kg *(16.7%)*	--- %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	9 g	45 min	13.5 %
Boil	Lublin (Lubelski)	6 g	45 min	4.3 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Liberty	50 g	7 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.