

# Aroniowe

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **4.3**
- Style **American IPA**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (47.3%)	81 %	4
Grain	Strzegom Wiedeński	2.4 kg (43.6%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamente	5 g	45 min	5.2 %
Boil	Lubelski	10 g	45 min	4.3 %
Aroma (end of boil)	Idaho Gem	20 g	15 min	14.3 %

## Yeasts

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