

# Full Aroma Hops

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga - Polski Chmiel	15 g	60 min	12 %
Boil	Cascade PL - Polski Chmiel	20 g	10 min	6.7 %
Boil	Cascade PL - Polski Chmiel	25 g	1 min	6.7 %
Aroma (end of boil)	lunga - Polski Chmiel	25 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale