

## Full Aroma Hops

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- Gravity **11.2 BLG**
- ABV ---
- IBU **39**
- SRM **7.7**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4 kg (84.2%)   | 80 %  | 4   |
| Grain | Strzegom pszeniczny    | 0.5 kg (10.5%) | 81 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 0.25 kg (5.3%) | 75 %  | 150 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 90 min | 9.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g   | 45 min | 3.5 %      |
| Whirlpool           | Lublin (Lubelski) | 40 g   | 30 min | 3.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 150 ml | Safale     |

### Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 5 g    | Boil    | 15 min |