

## Full aroma hops II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min