

## Z aronia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **9.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Munich Malt          | 0.3 kg (5.2%) | 78 %  | 18  |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (8.6%) | 72 %  | 160 |
| Grain | Strzegom Pale Ale           | 3 kg (51.7%)  | 79 %  | 6   |
| Grain | Pilzneński                  | 2 kg (34.5%)  | 81 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Dry Hop             | Lublin (Lubelski)     | 50 g   | 3 day(s) | 4 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 60 min   | 4 %        |
| Aroma (end of boil) | Vital                 | 50 g   | 20 min   | 13 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 20 min   | 4 %        |

### Yeasts

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

### Extras

| Type  | Name   | Amount | Use for   | Time     |
|-------|--------|--------|-----------|----------|
| Other | Aronia | 2000 g | Secondary | 3 day(s) |