

## Aromatyczne 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.4**
- Style **American Pale Ale**

### 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name     | Amount       | Yield | EBC |
|-------|----------|--------------|-------|-----|
| Grain | Pale ale | 5 kg (83.3%) | --- % | 6   |
| Grain | Carabody | 1 kg (16.7%) | --- % | 8   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Warrior           | 9 g    | 45 min   | 13.5 %     |
| Boil    | Lublin (Lubelski) | 6 g    | 45 min   | 4.3 %      |
| Dry Hop | Amarillo          | 50 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Liberty           | 50 g   | 7 day(s) | 5 %        |

### Yeasts

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