

## Full aroma hops

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- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27 g	80 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	35 min	3.3 %
Aroma (end of boil)	Lublin (Lubelski)	13 g	10 min	3.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale