

Full Aroma Hops by TUTEK

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **37.1 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	Pilzneński	6 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	38 g	60 min	7.7 %
Boil	Oktawia	8 g	60 min	7.8 %
Boil	Lublin (Lubelski)	60 g	10 min	3.4 %
Boil	Lublin (Lubelski)	20 g	0 min	3.4 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	3.4 %

Yeasts

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