Full Aroma Hops

- Gravity **11.2 BLG**
- ABV **---**
- IBU **39**
- SRM **7.7**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(84.2%)*	80 %	4
Grain	Strzegom pszeniczny	0.5 kg *(10.5%)*	81 %	6
Grain	Strzegom Karmel 150	0.25 kg *(5.3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	45 min	3.5 %
Whirlpool	Lublin (Lubelski)	40 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.