

## Full Aroma Drops (Jasne szybkie)

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **61 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	45 min	4 %
Whirlpool	Lublin (Lubelski)	15 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- Do fermentacji poszło prawie 19 l, 11,5 BLG. (14.12.2017r.)  
T zadania drożdży: 21 st. C  
Końcowe BLG - ok. 3.  
Zabutelkowano łącznie 18,5 l z dodatkiem 129 g cukru (w postaci syropu ok. 1 l) - 13.01.2018r.  
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