

# Full Aroma Hops

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **71 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Dry Extract	Muntons DME - Amber	1 kg (16.7%)	95 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	70 min	12 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	60 g	4 day(s)	4 %

## Yeasts

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

## Notes

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od 15°C  
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