

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 |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 5 g | Boil | 15 min |