

## #6 full aroma hops

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	90 min	8.7 %
Boil	Lublin (Lubelski)	50 g	45 min	4 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	4 %