

# Full Aroma 1.0

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **6.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **62 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (100%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27 g	60 min	9 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	13 g	5 min	4 %