

## Full Aroma Hops

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- Gravity **10 BLG**
- ABV ---
- IBU **42**
- SRM **3.2**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **61 C**, Time **15 min**
- Temp **71 C**, Time **45 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **15 min** at **61C**
- Keep mash **45 min** at **71C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	9 %
Boil	lubelski	60 g	30 min	3.3 %
Boil	Lublin (Lubelski)	20 g	5 min	3.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale