

Full aroma hops

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 27 g | 80 min | 9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 35 min | 3.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 13 g | 10 min | 3.3 % |

Yeasts

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