

Full Aroma Hops by TUTEK

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **37.1 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 6 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 38 g | 60 min | 7.7 % |
| Boil | Oktawia | 8 g | 60 min | 7.8 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 3.4 % |
| Boil | Lublin (Lubelski) | 20 g | 0 min | 3.4 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 3 day(s) | 3.4 % |

Yeasts

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