

## full aroma II

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **54**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 4.5 kg (100%) | 80 %  | 6   |

### Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Magnum    | 20 g   | 60 min   | 13 %       |
| Boil    | Perle     | 20 g   | 30 min   | 5 %        |
| Boil    | Hallertau | 20 g   | 30 min   | 5.9 %      |
| Boil    | Perle     | 10 g   | 10 min   | 5 %        |
| Boil    | Hallertau | 10 g   | 10 min   | 5.9 %      |
| Dry Hop | Perle     | 25 g   | 7 day(s) | 5 %        |
| Dry Hop | Hallertau | 25 g   | 7 day(s) | 5.9 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10.5 g | Safale     |