

## 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