

Pektoral Aarona

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (28.6%) | 80 % | 4 |
| Grain | Mild Malt | 3 kg (42.9%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Topaz | 10 g | 60 min | 15 % |
| Boil | Topaz | 30 g | 20 min | 15 % |
| Aroma (end of boil) | Topaz | 60 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell | Ale | Dry | 20 g | Mangrove Jack's |