

# Pektoral Aarona

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- 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