

# Full Aroma Ale

---

- Gravity **10.5 BLG**
- ABV ---
- IBU **34**
- SRM **5.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **69 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (93%)	81 %	4
Grain	Biscuit Malt	0.3 kg (7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	20 g	0 min	10 %
Boil	Herkules	20 g	60 min	15 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis