

## Full Aroma Hops

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (82.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (14.4%)	79 %	16
Grain	Carahell	0.15 kg (3.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Tradition	15 g	20 min	5.5 %
Boil	Tradition	15 g	5 min	5.5 %
Whirlpool	Tradition	10 g	30 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	15 min