

## Full Aroma Hops

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- Gravity **11.2 BLG**
- ABV ---
- IBU **39**
- SRM **7.7**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (84.2%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (10.5%)	81 %	6
Grain	Strzegom Karmel 150	0.25 kg (5.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	45 min	3.5 %
Whirlpool	Lublin (Lubelski)	40 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	150 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Finings	Mech irlandzki	5 g	Boil	15 min