

Full Aroma Hops p.

- Gravity **11 BLG**
- ABV ---
- IBU **27**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **65.1C**
- Add grains
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	80 %	3.9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	0 min	9 %
Boil	Lublin (Lubelski)	40 g	45 min	3.6 %
Boil	Lublin (Lubelski)	20 g	80 min	3.6 %
Dry Hop	Lublin (Lubelski)	13 g	14 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	75 min

Notes

- - słód ześrutowany u Rudego,

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- mąka kolor szary,
- 27g Magnum na przyszłość
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