

## Z aronia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **9.2**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	0.3 kg (5.2%)	78 %	18
Grain	Caramel/Crystal Malt - 120L	0.5 kg (8.6%)	72 %	160
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Pilznieński	2 kg (34.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %
Boil	Saaz (Czech Republic)	25 g	60 min	4 %
Aroma (end of boil)	Vital	50 g	20 min	13 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Aronia	2000 g	Secondary	3 day(s)