

# Full Aroma Hops, Carlsberg (MARIAMPOL)

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **62 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Perle   | 35 g   | 60 min | 7 %        |
| Boil                | Sybilla | 30 g   | 30 min | 3.5 %      |
| Boil                | Sybilla | 15 g   | 5 min  | 3.5 %      |
| Aroma (end of boil) | Sybilla | 60 g   | 0 min  | 3.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11.5 g | Danstar    |