

Maryna

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **7.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.64 kg (57.1%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.45 kg (7.1%) | 75 % | 59 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.45 kg (7.1%) | 80 % | 3 |
| Grain | Monachijski | 1.82 kg (28.6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|---------|-----------|------------|
| Boil | Marynka | 9.09 g | 55 min | 10 % |
| Boil | Marynka | 22.73 g | 30 min | 10 % |
| Aroma (end of boil) | Marynka | 13.64 g | 5 min | 10 % |
| Whirlpool | Marynka | 27.27 g | 0 min | 10 % |
| Dry Hop | Marynka | 63.64 g | 14 day(s) | 10 % |
| Dry Hop | Marynka | 63.64 g | 10 day(s) | 10 % |
| Dry Hop | Marynka | 27.27 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech Irlandzki | 4.55 g | Boil | 10 min |