

# marynka a la keptinis

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **200 C**, Time **20 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **200C**
- Sparge using **-2.4 liter(s)** of **76C** water

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.4 kg (90.3%) | 82 %  | 4   |
| Grain | Žytni               | 0.15 kg (9.7%) | 85 %  | 8   |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 7 g    | 60 min | 10 %       |

## Yeasts

| Name           | Type | Form   | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| senalio mieles | Ale  | Liquid | 50 ml  | ---        |