

Marynka bamberg style helles

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.5**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.3 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 7.5 % |
| Aroma (end of boil) | Marynka | 15 g | 3 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|--------|------------|
| Munich lager 2308 | Lager | Slant | 300 ml | --- |