

Vienna Marynka 1.0.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **5.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Słód wiedeński	5 kg (100%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (Polska - 2018)	25 g	60 min	7.4 %
Boil	Marynka (Polska - 2018)	25 g	10 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Bavarian Lager M76	Lager	Liquid	1500 ml	Mangrove Jack's

Starter z 140g ekstraktu płynnego jasnego WES + 1500ml na 2 dni.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfolc T	2.5 g	Boil	5 min

Cała tabletką.