

# Przystępna Maryna

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale 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 **7 %/h**
- Boil size **28 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 **62 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 5 kg (83.3%)  | 81 %  | 5   |
| Grain | Caramalt Fawcett  | 0.5 kg (8.3%) | 76 %  | 35  |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka PH | 50 g   | 60 min   | 7.4 %      |
| Boil    | Marynka PH | 40 g   | 5 min    | 7.4 %      |
| Boil    | Marynka PH | 40 g   | 1 min    | 7.4 %      |
| Dry Hop | Marynka PH | 70 g   | 5 day(s) | 7.4 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Siarczek wapnia | 5 g    | Boil    | 60 min |
| Water Agent | Chlorek wapnia  | 2 g    | Boil    | 60 min |

|        |         |     |      |        |
|--------|---------|-----|------|--------|
| Fining | Wirfloc | 1 g | Boil | 15 min |
|--------|---------|-----|------|--------|

## Notes

- Woda z Biedry 1  
*Mar 1, 2020, 3:54 PM*