

Marynka-single hope

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **71**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|------------|-------|-----|
| Grain | Słód pszeniczny Viking | 3 kg (60%) | 82 % | 4 |
| Grain | Słód monahijski Viking | 1 kg (20%) | 78 % | 15 |
| Grain | Słód jęczmienny Best Ale Crisp | 1 kg (20%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Marynka szyszki świeże | 200 g | 60 min | 3 % |
| Aroma (end of boil) | Marynka szyszki świeże | 100 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| GOZDAWA BAVARIAN WHEAT 11 | Wheat | Dry | 10 g | --- |