

Marysia Konopnisia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **35.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.3 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **38.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (39.2%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 5 kg (39.2%) | 80 % | 7 |
| Grain | pszeniczny ciemny | 0.5 kg (3.9%) | 100 % | 18 |
| Grain | Melanoiden Malt | 0.5 kg (3.9%) | 80 % | 80 |
| Grain | Cafe Light - Castle Malting | 0.25 kg (2%) | 80 % | 250 |
| Grain | Black - Castle Malting | 1 kg (7.8%) | 55 % | 1250 |
| Grain | Strzegom Karmel 150 | 0.5 kg (3.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Endeavour | 50 g | 40 min | 7.5 % |
| Boil | Triskel | 50 g | 10 min | 3.5 % |
| Boil | Strisselspalt | 50 g | 10 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 22 g | Fermentis |