

## #99 Lekka Marynka Mozaikowa (szyszunia)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **56 C**, Time **5 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **56C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevallier Heritage Malt 5.5-7.5 EBC Crisp	3 kg (68.2%)	80 %	6
Grain	Pale Ale Maris Otter Low Colour 3-4 EBC Fawcett Maltsters	1 kg (22.7%)	80 %	3.5
Grain	Cara Blonde - Castle Malting	0.4 kg (9.1%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2019 szyszka 8%	10 g	60 min	8 %
Boil	Mosaic US 2019 granulat 12.6%	10 g	30 min	12.6 %
Aroma (end of boil)	Mosaic US 2019 granulat 12.6%	10 g	10 min	12.6 %
Dry Hop	Mosaic US 2019 granulat 12.6%	80 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Na cny Alkohol nie rób tej miny wiesz-dlaczego-tu-jestem-widziałem-cię-w-akcji.  
*Nov 19, 2020, 8:52 AM*