

# BIAB - SMaSH Marynka 2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale     | 3.125 kg (94%) | 80 %  | 7   |
| Grain | Weyermann - Zakwaszający | 0.2 kg (6%)    | 80 %  | 5   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Marynka (2020 - PL) | 25 g   | 60 min | 10 %       |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 11.5 g | Gozdawa    |

## Extras

| Type        | Name           | Amount  | Use for | Time   |
|-------------|----------------|---------|---------|--------|
| Other       | Woda           | 20000 g | Mash    | 46 min |
| Water Agent | Chlorek wapnia | 5 g     | Mash    | 46 min |
| Fining      | Whirlfloc T    | 1 g     | Boil    | 1 min  |