

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 |