

Jasna Pełna Marynka 12.5 blg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (55.6%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (18.5%) | 79 % | 7 |
| Grain | Viking Munich Malt | 1 kg (18.5%) | 78 % | 18 |
| Adjunct | Oats, Flaked | 0.4 kg (7.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka PL | 40 g | 40 min | 6.5 % |
| Whirlpool | Marynka PL | 40 g | 20 min | 6.5 % |
| Dry Hop | Marynka PL | 20 g | 3 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Voss Kveik Lallemand | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |

Notes

- Whirlpool - w temperaturze 80 - 74 C przez 20 minut.
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