

Jasna Pełna Marynka ALE gdzie jest Jasiek? 14 blg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (63.3%)	82 %	4
Grain	Viking Vienna Malt	1 kg (18.1%)	79 %	7
Grain	Viking Munich Malt	0.5 kg (9%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (9%)	83 %	5
Grain	Weyermann - Acidulated Malt	0.025 kg (0.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Cascade	30 g	20 min	6 %
Whirlpool	Marynka	40 g	20 min	10 %
Dry Hop	Marynka	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	150 ml	Lallemand