

## Marynian of fennel seeds

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **5.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (48.1%)	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg (3.8%)	70 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	4.3 %
Boil	Marynka	30 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Fennel Seeds	20 g	Boil	10 min