

MArysia

- Gravity **8.5 BLG**
- ABV ---
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (60.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (9.1%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nugget | 10 g | 60 min | 15.3 % |
| Boil | Strisselspalt | 15 g | 20 min | 4 % |
| Boil | Palisade | 15 g | 20 min | 7.5 % |
| Boil | Saphir | 10 g | 15 min | 2.6 % |
| Boil | Saphir | 10 g | 5 min | 2.6 % |
| Boil | Palisade | 10 g | 5 min | 7.5 % |
| Boil | Strisselspalt | 15 g | 0 min | 4 % |
| Boil | Palisade | 10 g | 0 min | 7.5 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 11.7 % |
| Dry Hop | Strisselspalt | 20 g | 4 day(s) | 4 % |
| Dry Hop | Palisade | 15 g | 4 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 100 g | Boil | 5 min |