

## Pasaż 2.1 Marynka bitter

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- Gravity **11.4 BLG**
- ABV ---
- IBU **62**
- SRM **14.6**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (85.6%)	80 %	7
Grain	Caramel/Crystal Malt - 40L	0.7 kg (13.3%)	74 %	75
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (1.1%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Boil	Marynka	25 g	20 min	9.5 %
Boil	Marynka	40 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	125 ml	Wyeast Labs