

# Single Hop Marynka #1 19-03-2021

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **4.4**
- Style **American Pale Ale**

## 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 **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (66.2%)	80.5 %	6
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Pilzneński	1 kg (14.7%)	81 %	4
Grain	Płatki ryżowe	0.8 kg (11.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	7.3 %
Boil	Marynka	15 g	30 min	7.3 %
Boil	Marynka	15 g	15 min	7.3 %
Dry Hop	Marynka	50 g	3 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Slant	100 ml	Fermentum Mobile