

# Wędzona Marynka

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (31.3%)	80 %	3
Grain	Viking Wędzony bukiem	0.5 kg (15.6%)	82 %	10
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Pilzneński	0.7 kg (21.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	7.8 %
Boil	Marynka	15 g	15 min	7.8 %
Aroma (end of boil)	Marynka	23 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	100 ml	Fermentum Mobile