BIAB - SMaSH Marynka 2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.125 kg *(94%)*	80 %	7
Grain	Weyermann - Zakwaszający	0.2 kg *(6%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (2020 - PL)	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11.5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Other	Woda	20000 g	Mash	46 min
Water Agent	Chlorek wapnia	5 g	Mash	46 min
Fining	Whirlfloc T	1 g	Boil	1 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.