Marynka-single hope

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **71**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking	3 kg *(60%)*	82 %	4
Grain	Słód monahijski Viking	1 kg *(20%)*	78 %	15
Grain	Słód jęczmienny Best Ale Crisp	1 kg *(20%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszki świeże	200 g	60 min	3 %
Aroma (end of boil)	Marynka szyszki świeże	100 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA BAVARIAN WHEAT 11	Wheat	Dry	10 g	---

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