

## #88 Maryńska w Afryce

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp 5.5-7.5 EBC	3 kg (71.4%)	82 %	6.5
Grain	Platki owsiane	0.8 kg (19%)	77 %	7.4
Grain	CaraBody 4-8 EBC Viking Malt	0.4 kg (9.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2019 granulat	10 g	60 min	8 %
Boil	Southern Dawn RPA 2018 granulat	13 g	30 min	13.5 %
Aroma (end of boil)	Southern Dawn RPA 2018 granulat	13 g	10 min	13.5 %
Dry Hop	Southern Dawn RPA 2018 granulat	74 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	40 ml	White Labs