

Jasna Pełna Marynka 12.5 blg

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (55.6%)	82 %	4
Grain	Viking Vienna Malt	1 kg (18.5%)	79 %	7
Grain	Viking Munich Malt	1 kg (18.5%)	78 %	18
Adjunct	Oats, Flaked	0.4 kg (7.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	40 g	40 min	6.5 %
Whirlpool	Marynka PL	40 g	20 min	6.5 %
Dry Hop	Marynka PL	20 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik Lallemand	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min

Notes

- Whirlpool - w temperaturze 80 - 74 C przez 20 minut.
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