

# Mare nostrum 1.0 (SMaSH)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **75**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount      | Yield | EBC |
|-------|--------------------------------|-------------|-------|-----|
| Grain | Fawcett - Maris Otter Pale Ale | 3 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Marynka (PL - 2020) | 25 g   | 60 min | 7.3 %      |
| Boil    | Marynka (PL - 2020) | 25 g   | 30 min | 7.3 %      |
| Boil    | Marynka (PL - 2020) | 25 g   | 15 min | 7.3 %      |
| Boil    | Marynka (PL - 2020) | 25 g   | 1 min  | 7.3 %      |

## Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Safale US-05     | Ale  | Slant | 100 ml | Fermentis  |
| Pierwsza szarża. |      |       |        |            |

## Extras

| Type  | Name            | Amount  | Use for | Time   |
|-------|-----------------|---------|---------|--------|
| Other | Woda zacieranie | 10000 g | Mash    | 71 min |

|               |                              |         |      |        |
|---------------|------------------------------|---------|------|--------|
| Other         | Woda wysładzanie             | 10000 g | Mash | 71 min |
| Water Agent   | Kwas fosforowy (zacieranie)  | 2.5 g   | Mash | 71 min |
| Water Agent   | Kwas fosforowy (wysładzanie) | 3.5 g   | Mash | 71 min |
| Fining        | Whirlfloc T                  | 1 g     | Boil | 5 min  |
| Pół tabletki. |                              |         |      |        |

## Notes

- Mare nostrum - „nasze morze”, Rzymianie nazywali tak Morze Śródziemne, które było otoczone tylko przez Cesarstwo Rzymskie.

Maryna - imię żeńskie pochodzące od łacińskiego przymiotnika marina - morska

Saguaro - woda źródłana niegazowana (A-5)

Aniony:

HCO<sub>3</sub> - 240 mg/L

SO<sub>4</sub> - 85 mg/L

Cl - 20 mg/L

Kationy:

Na - 7 mg/L

Mg - 15 mg/L

Ca - 95 mg/L

7,6 pH

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