

# Marynian of fennel seeds

- Gravity **13.1 BLG**
- ABV ---
- IBU **14**
- SRM **5.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (48.1%)	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg (3.8%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	4.3 %
Boil	Marynka	30 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Fennel Seeds	20 g	Boil	10 min

## Notes

- Warzone 12.03. BLG początkowe 14,5. Użyto drożdży z gęstwy po IPA na amerykańskich chmielach 15,5

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

BLG.

Przed gotowaniem 22l i 13,8 BLG, po gotowaniu 20l i 14,5 BLG. Przy zlewaniu na cichą 2 BLG. Drożdże pracowały tydzień, start po kilku godzinach. BLG końcowe 1,5. Warka nr 9. Bardzo dobre!

*Mar 12, 2017, 2:36 PM*