

#99 Lekka Marynka Mozaikowa (szyszunia)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **56 C**, Time **5 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **56C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Chevallier Heritage Malt 5.5-7.5 EBC Crisp | 3 kg (68.2%) | 80 % | 6 |
| Grain | Pale Ale Maris Otter Low Colour 3-4 EBC Fawcett Maltsters | 1 kg (22.7%) | 80 % | 3.5 |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (9.1%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------------|--------|----------|------------|
| Boil | Marynka PL 2019 szyszka 8% | 10 g | 60 min | 8 % |
| Boil | Mosaic US 2019 granulat 12.6% | 10 g | 30 min | 12.6 % |
| Aroma (end of boil) | Mosaic US 2019 granulat 12.6% | 10 g | 10 min | 12.6 % |
| Dry Hop | Mosaic US 2019 granulat 12.6% | 80 g | 7 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Na cny Alkohol nie rób tej miny wiesz-dlaczego-tu-jestem-widziałem-cię-w-akcji.
Nov 19, 2020, 8:52 AM