

# Full Aroma Hops, Carlsberg (MARIAMPOL)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **62 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %
Boil	Sybilla	30 g	30 min	3.5 %
Boil	Sybilla	15 g	5 min	3.5 %
Aroma (end of boil)	Sybilla	60 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar