

## Full Aroma Hops (marynka)

- Gravity **11.4 BLG**
- ABV ---
- IBU **40**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **40 C**, Time **1 min**
- Temp **61 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **15 min** at **61C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (94.6%)	80 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (5.4%)	79 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	45 min	4.5 %
Aroma (end of boil)	Pilgrim UK	25 g	5 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16.1 g	uwodnione

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	7 g	Boil	10 min
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