

Maryna z Lublina Polskie PA

- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **8.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (96.2%)	80 %	6
Grain	Caramel/Crystal Malt - 120L	0.1 kg (3.8%)	72 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Boil	Marynka	10 g	15 min	9 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %

Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	10 min