

marynka a la keptinis

- Gravity **14.5 BLG**
- ABV ---
- IBU **26**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **200 C**, Time **20 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **200C**
- Sparge using **-2.4 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (90.3%)	82 %	4
Grain	Žytni	0.15 kg (9.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	7 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
senalio mieles	Ale	Liquid	50 ml	---