

MArysia

- Gravity **8.5 BLG**
- ABV ---
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (60.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (9.1%)	79 %	22
Grain	Pszeniczny	1 kg (30.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	15.3 %
Boil	Strisselspalt	15 g	20 min	4 %
Boil	Palisade	15 g	20 min	7.5 %
Boil	Saphir	10 g	15 min	2.6 %
Boil	Saphir	10 g	5 min	2.6 %
Boil	Palisade	10 g	5 min	7.5 %
Boil	Strisselspalt	15 g	0 min	4 %
Boil	Palisade	10 g	0 min	7.5 %
Dry Hop	Mosaic	10 g	4 day(s)	11.7 %
Dry Hop	Strisselspalt	20 g	4 day(s)	4 %
Dry Hop	Palisade	15 g	4 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	100 g	Boil	5 min