

# Przystępna Maryna

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 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 **62 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	5
Grain	Caramalt Fawcett	0.5 kg (8.3%)	76 %	35
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH	50 g	60 min	7.4 %
Boil	Marynka PH	40 g	5 min	7.4 %
Boil	Marynka PH	40 g	1 min	7.4 %
Dry Hop	Marynka PH	70 g	5 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczyk wapnia	5 g	Boil	60 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min

Fining	Wirfloc	1 g	Boil	15 min
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## Notes

- Woda z Biedry 1  
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