

Single Hop Marynka #1 19-03-2021

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.5 kg (66.2%) | 80.5 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Pilzneński | 1 kg (14.7%) | 81 % | 4 |
| Grain | Płatki ryżowe | 0.8 kg (11.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 45 min | 7.3 % |
| Boil | Marynka | 15 g | 30 min | 7.3 % |
| Boil | Marynka | 15 g | 15 min | 7.3 % |
| Dry Hop | Marynka | 50 g | 3 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| US-5 | Ale | Slant | 100 ml | Fermentum Mobile |