

# Vienna Marynka 1.0.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **5.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount      | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Malteurop - Słód wiedeński | 5 kg (100%) | 80 %  | 8   |

## Hops

| Use for | Name                    | Amount | Time   | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil    | Marynka (Polska - 2018) | 25 g   | 60 min | 7.4 %      |
| Boil    | Marynka (Polska - 2018) | 25 g   | 10 min | 7.4 %      |

## Yeasts

| Name                                 | Type  | Form   | Amount  | Laboratory      |
|--------------------------------------|-------|--------|---------|-----------------|
| Mangrove Jack's - Bavarian Lager M76 | Lager | Liquid | 1500 ml | Mangrove Jack's |

Starter z 140g ekstraktu płynnego jasnego WES + 1500ml na 2 dni.

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfolc T | 2.5 g  | Boil    | 5 min |

Cała tabletką.