

# zBitta Marynka

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 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 **64 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	4.5 kg (90%)	80 %	5
Grain	Pszenica prażona	0.25 kg (5%)	70 %	4
Grain	Carmel Sweet Viking	0.25 kg (5%)	80 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	21 g	60 min	11.2 %
Boil	Marynka	25 g	20 min	7.1 %
Boil	Marynka	25 g	5 min	7.1 %
Dry Hop	Marynka	50 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale 1098	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	8 g	Boil	60 min

Water Agent	Chlorek wapnia	1 g	Boil	60 min
Fining	Karuk	10 g	Secondary	3 day(s)