Maryna

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **7.5**
- Style **Blonde 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 **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.64 kg *(57.1%)*	80 %	5
Grain	Karmelowy Czerwony	0.45 kg *(7.1%)*	75 %	59
Grain	Grodziski pszeniczny wędzony dębem	0.45 kg *(7.1%)*	80 %	3
Grain	Monachijski	1.82 kg *(28.6%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9.09 g	55 min	10 %
Boil	Marynka	22.73 g	30 min	10 %
Aroma (end of boil)	Marynka	13.64 g	5 min	10 %
Whirlpool	Marynka	27.27 g	0 min	10 %
Dry Hop	Marynka	63.64 g	14 day(s)	10 %
Dry Hop	Marynka	63.64 g	10 day(s)	10 %
Dry Hop	Marynka	27.27 g	5 day(s)	10 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4.55 g	Boil	10 min

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