

#88 Maryńska w Afryce

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | Best Ale Crisp 5.5-7.5 EBC | 3 kg (71.4%) | 82 % | 6.5 |
| Grain | Płatki owsiane | 0.8 kg (19%) | 77 % | 7.4 |
| Grain | CaraBody 4-8 EBC Viking Malt | 0.4 kg (9.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------------|--------|----------|------------|
| Boil | Marynka PL 2019 granulat | 10 g | 60 min | 8 % |
| Boil | Southern Dawn RPA 2018 granulat | 13 g | 30 min | 13.5 % |
| Aroma (end of boil) | Southern Dawn RPA 2018 granulat | 13 g | 10 min | 13.5 % |
| Dry Hop | Southern Dawn RPA 2018 granulat | 74 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 40 ml | White Labs |