

# Marian

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	45 min	11 %
Boil	lunga	15 g	15 min	11 %
Boil	Pioneer	25 g	5 min	9.5 %
Boil	Mistral	25 g	5 min	7.9 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Pioneer	75 g	4 day(s)	9.5 %
Dry Hop	lunga	25 g	4 day(s)	11 %
Dry Hop	Mistral	25 g	4 day(s)	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Liście Kafiru	15 g	Boil	5 min
Spice	Jagody jałowca	15 g	Boil	15 min
Spice	Kolendra	15 g	Boil	10 min