

# 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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 10 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | Mech Irlandzki | 4.55 g        | Boil           | 10 min      |