

# Marysia Konopnisia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **35.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.3 liter(s)**
- Total mash volume **51 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **38.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (39.2%)	81 %	4
Grain	Briess - Pale Ale Malt	5 kg (39.2%)	80 %	7
Grain	pszeniczny ciemny	0.5 kg (3.9%)	100 %	18
Grain	Melanoiden Malt	0.5 kg (3.9%)	80 %	80
Grain	Cafe Light - Castle Malting	0.25 kg (2%)	80 %	250
Grain	Black - Castle Malting	1 kg (7.8%)	55 %	1250
Grain	Strzegom Karmel 150	0.5 kg (3.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	50 g	40 min	7.5 %
Boil	Triskel	50 g	10 min	3.5 %
Boil	Strisselspalt	50 g	10 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22 g	Fermentis