

Marina del Rey

- Gravity **15.9 BLG**
- ABV ---
- IBU **77**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (57.7%) | 80 % | 7 |
| Grain | Monachijski | 1.6 kg (30.8%) | 80 % | 16 |
| Grain | Pszeniczny | 0.6 kg (11.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 12.8 % |
| Boil | Mosaic | 20 g | 25 min | 11.8 % |
| Boil | Mosaic | 10 g | 15 min | 11.8 % |
| Boil | Citra | 20 g | 10 min | 12.4 % |
| Boil | Mosaic | 10 g | 5 min | 11.8 % |
| Dry Hop | Mosaic | 60 g | 5 day(s) | 11.8 % |
| Dry Hop | Citra | 35 g | 5 day(s) | 12.4 % |
| Dry Hop | Amarillo | 35 g | 5 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |