

# Marina del Rey

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- 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	---