

## Marine

---

- Gravity **16.4 BLG**
- ABV ---
- IBU **60**
- SRM **6.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg	85 %	8
Grain	Briess - Wheat Malt, White	2.5 kg	85 %	5
Grain	Platki przenieczne	1 kg	70 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %
Boil	Pacifica	20 g	15 min	5 %
Boil	Sorachi Ace	20 g	15 min	10 %
Aroma (end of boil)	Pacifica	20 g	5 min	5 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %
Dry Hop	Sorachi Ace	15 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Secondary	7 day(s)