

# Marynka APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (95.2%)  | 80 %  | 5   |
| Grain | Karmelowy Czerwony   | 0.3 kg (4.8%) | 75 %  | 59  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 10 %       |
| Boil                | Marynka | 30 g   | 20 min | 10 %       |
| Aroma (end of boil) | Marynka | 70 g   | 0 min  | 10 %       |