

# MARYNKA APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	25
Sugar	Glukoza	0.5 kg (12.8%)	90 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	10 g	15 min	10 %
Whirlpool	Marynka	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale