

Marynka bitter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **55.5 liter(s)**
- Total mash volume **66.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **55.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **72.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (45%) | 85 % | 8 |
| Grain | Viking Stöd Pale Ale Zero | 5 kg (45%) | 80 % | 7 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (0.9%) | 74 % | 1354 |
| Grain | Viking Stöd Karmelowy 150 | 1 kg (9%) | 73 % | 202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.2 % |
| Boil | Marynka | 50 g | 20 min | 7.2 % |
| Boil | Marynka | 100 g | 10 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 23 g | Safale |