

# Marynka East Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **12.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59
Grain	Red Active	3 kg (54.5%)	79 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15.4 %
Boil	Marynka	50 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis