

# MARYNKA

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- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **6.6**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | Weyermann - Carapils       | 0.5 kg (8.3%) | 78 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.3%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%)  | 79 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 15 min | 9 %        |

## Yeasts

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