

# Polish SH Pale Ale Marynka

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- Gravity **11.9 BLG**
- ABV ---
- IBU **39**
- SRM **4.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (70.7%)	80 %	6.5
Grain	Pilzneński	2.7 kg (29.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10.5 %
Boil	Marynka	20 g	15 min	10.5 %
Boil	Marynka	15 g	10 min	10.5 %
Boil	Marynka	25 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---