Marine

- Gravity **16.4 BLG**
- ABV **---**
- IBU **60**
- SRM **6.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **--- %**
- Size with trub loss **--- liter(s)**
- Boil time **70 min**
- Evaporation rate **--- %/h**
- Boil size **--- liter(s)**

Mash information

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

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg	85 %	8
Grain	Briess - Wheat Malt, White	2.5 kg	85 %	5
Grain	Płatki przeniczne	1 kg	70 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %
Boil	Pacifica	20 g	15 min	5 %
Boil	Sorachi Ace	20 g	15 min	10 %
Aroma (end of boil)	Pacifica	20 g	5 min	5 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %
Dry Hop	Sorachi Ace	15 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Secondary	7 day(s)