Marynka Bitter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **8.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.4 kg *(93.6%)*	85 %	7
Grain	Special B Malt	0.15 kg *(3.2%)*	65.2 %	315
Grain	Weyermann Caramunich 3	0.15 kg *(3.2%)*	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	8.8 %
Boil	Marynka	20 g	20 min	8.8 %
Boil	Marynka	20 g	5 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	10 ml	Fermentum Mobile