Pale ale marynka,lubelski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg *(75.8%)*	80 %	5
Grain	Strzegom Karmel 30	1.5 kg *(24.2%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	30 g	20 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.