

# Mārēnka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (63.6%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Weyermann - Melanoiden Malt	1 kg (18.2%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	40 g	17 min	10 %
Aroma (end of boil)	Motueka	25 g	10 min	7 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %
Dry Hop	Motueka	25 g	3 day(s)	7 %
Dry Hop	Marynka	70 g	3 day(s)	10 %

## Yeasts

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