

# Marina

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (91.2%)	85 %	7
Grain	Carahell	0.5 kg (8.8%)	77 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.3 %
Boil	Endeavour	25 g	15 min	8 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	4.3 %
Aroma (end of boil)	Endeavour	25 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	irish most	10 g	Boil	10 min