

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 | Platki przenieczne | 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) |