

Marynka Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **55**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 1.25 kg (33.8%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1.25 kg (33.8%) | 79 % | 10 |
| Grain | Oats, Flaked | 0.4 kg (10.8%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.4 kg (10.8%) | 78.3 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (10.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 7 % |
| Boil | Marynka | 25 g | 30 min | 7 % |
| Aroma (end of boil) | Marynka | 25 g | 10 min | 7 % |
| Aroma (end of boil) | Marynka | 35 g | 5 min | 7 % |
| Whirlpool | Marynka | 30 g | 0 min | 10 % |
| Dry Hop | Marynka | 100 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |