

## Marynka Pale Ale II (nr 7)

---

- Gravity **12 BLG**
- ABV ---
- IBU **45**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Pale Ale           | 1.5 kg (33.3%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński | 1 kg (22.2%)   | 79 %  | 10  |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 30 g   | 60 min   | 11 %       |
| Boil      | Marynka | 20 g   | 10 min   | 10 %       |
| Whirlpool | Marynka | 30 g   | 0 min    | 10 %       |
| Dry Hop   | Marynka | 25 g   | 4 day(s) | 10 %       |

### Yeasts

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