

# Marynka SMaSH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	5 kg (100%)	80 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH	50 g	60 min	7.4 %
Boil	Marynka PH	25 g	5 min	7.4 %
Boil	Marynka PH	25 g	1 min	7.4 %
Dry Hop	Marynka PH	100 g	5 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	5 g	Boil	60 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Water Agent	Cynk + odzywka	1 g	Boil	60 min

## Notes

- Woda z biedy 1  
*Jun 15, 2020, 8:47 PM*