

# Marynkosaic

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **54**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	57 g	80 min	6.7 %
Aroma (end of boil)	Mosaic	35 g	5 min	10.5 %
Whirlpool	Mosaic	70 g	1 min	10.5 %
Dry Hop	Mosaic	135 g	5 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Slant	150 ml	---