

# SH Marynka

- Gravity **13.8 BLG**
- ABV ---
- IBU **45**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (89.3%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (8.9%)	75 %	3
Grain	Strzegom Karmel 150	0.2 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9 %
Boil	Marynka	40 g	30 min	9 %
Boil	Marynka	40 g	15 min	9 %
Boil	Marynka	40 g	7 min	9 %
Boil	Marynka	40 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	10 g	Boil	15 min