

# Marcowy Absurd

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (47.2%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	15 g	10 min	14.5 %
Aroma (end of boil)	Orbit	15 g	10 min	9.8 %
Boil	Alta UA	11 g	60 min	13.7 %
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %