

# Marynka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (88.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (5.9%)	79 %	16
Grain	Płatki owsiane	0.2 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.3 %
Boil	Marynka	40 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis