

# marynka amber ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **6.6**

## 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 **30.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess DME - Sparkling Amber	3.6 kg (100%)	95 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	6 %
Boil	Marynka	25 g	15 min	6 %
Aroma (end of boil)	Marynka	40 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---