

# Marynka IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **10.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (80.6%)  | 79 %   | 6   |
| Grain | Caramunich Malt             | 0.2 kg (3.2%) | 71.7 % | 110 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%)  | 79 %   | 22  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 50 g   | 60 min   | 10 %       |
| Boil    | Marynka | 20 g   | 15 min   | 10 %       |
| Boil    | Marynka | 30 g   | 5 min    | 10 %       |
| Dry Hop | Marynka | 100 g  | 7 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |