

# marynka SH 1.0bar

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Viking Golden ale	2 kg (30.8%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	20 g	15 min	10 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %
Whirlpool	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	12 g	---