

# Marynka szyszka

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- Gravity **11.9 BLG**
- ABV ---
- IBU **70**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | marynka | 40 g   | 60 min   | 8.5 %      |
| Boil      | Marynka | 30 g   | 30 min   | 6.5 %      |
| Boil      | marynka | 30 g   | 10 min   | 6.5 %      |
| Whirlpool | marynka | 30 g   | 0 min    | 6.5 %      |
| Dry Hop   | marynka | 50 g   | 5 day(s) | 6.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |