

## Pale ale marynka,lemon drop

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **56**
- SRM **8.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lemon drop	100 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	#100