

# Polski SMASH - Marynka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (100%) | 81 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 20 g   | 30 min   | 10 %       |
| Whirlpool | Marynka | 100 g  | 15 min   | 10 %       |
| Dry Hop   | Marynka | 120 g  | 3 day(s) | 10 %       |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type        | Name  | Amount | Use for | Time |
|-------------|-------|--------|---------|------|
| Water Agent | H3P04 | 5 g    | Mash    | ---  |
| Water Agent | NaCl  | 5 g    | Mash    | ---  |