

# Marynka - Ośmiornica z Lubelszczyzny

- Gravity **12.1 BLG**
- ABV ---
- IBU **36**
- SRM **6.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 4.2 kg (94.4%) | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.6%) | 75 %  | 30  |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 20 g   | 60 min   | 10 %       |
| Boil      | Marynka           | 10 g   | 30 min   | 10 %       |
| Boil      | Lublin (Lubelski) | 10 g   | 10 min   | 4 %        |
| Boil      | Lublin (Lubelski) | 10 g   | 0 min    | 4 %        |
| Boil      | Oktawia           | 10 g   | 0 min    | 7.1 %      |
| Whirlpool | Lublin (Lubelski) | 15 g   | 15 min   | 4 %        |
| Whirlpool | Oktawia           | 5 g    | 15 min   | 7.1 %      |
| Dry Hop   | Oktawia           | 35 g   | 7 day(s) | 7.1 %      |

## Yeasts

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