

# Polskie Ale Marynka Sybilla Oktawia

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.9 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (63.7%) | 80 %  | 10  |
| Grain          | Weyermann - Carapils       | 0.25 kg (9.4%) | 78 %  | 5   |
| Grain          | Pilzneński                 | 0.4 kg (15%)   | 81 %  | 4   |
| Grain          | Strzegom Wiedeński         | 0.32 kg (12%)  | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 25 g   | 30 min   | 7.8 %      |
| Boil    | Sybilla | 16 g   | 15 min   | 6.7 %      |
| Boil    | Oktawia | 20 g   | 1 min    | 9.2 %      |
| Dry Hop | Oktawia | 30 g   | 5 day(s) | 9.2 %      |