

# AIPA Marynka

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73%)	80 %	3
Grain	Weyermann - Carared	1 kg (14.6%)	75 %	45
Liquid Extract	ekstrakt pale ale	0.85 kg (12.4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	100 g	30 min	10 %
Whirlpool	Marynka	50 g	15 min	10 %
Dry Hop	Marynka	150 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	70 ml	Fermentum Mobile