

# Marynka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (69.4%)	80 %	5
Grain	Bestmalz Red X	1 kg (27.8%)	79 %	30
Grain	Viking Wędzony torfem	0.1 kg (2.8%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	10 %
Boil	Marynka	15 g	20 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %
Dry Hop	Tomyski	15 g	5 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand