

Marynka bitter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **55.5 liter(s)**
- Total mash volume **66.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **55.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **72.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (45%)	85 %	8
Grain	Viking Stöd Pale Ale Zero	5 kg (45%)	80 %	7
Grain	Weyermann - Chocolate Wheat	0.1 kg (0.9%)	74 %	1354
Grain	Viking Stöd Karmelowy 150	1 kg (9%)	73 %	202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.2 %
Boil	Marynka	50 g	20 min	7.2 %
Boil	Marynka	100 g	10 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	23 g	Safale