

Marynka IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **10.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.6%) | 79 % | 6 |
| Grain | Caramunich Malt | 0.2 kg (3.2%) | 71.7 % | 110 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 15 min | 10 % |
| Boil | Marynka | 30 g | 5 min | 10 % |
| Dry Hop | Marynka | 100 g | 7 day(s) | 10 % |

Yeasts

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