

# Marynka Kveik Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (37.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Marynka	20 g	15 min	8.7 %
Aroma (end of boil)	Marynka	35 g	2 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Dry	11 g	Lallemand