

# marynka single hop seszyn ejjjjjl

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	0.7 kg (11.7%)	85 %	4
Grain	Viking Pale Ale malt	2.3 kg (38.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	5 min	10 %
Whirlpool	Marynka	50 g	5 min	10 %
Dry Hop	Marynka	100 g	5 day(s)	10 %