

Marynkosaic

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **54**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Marynka | 57 g | 80 min | 6.7 % |
| Aroma (end of boil) | Mosaic | 35 g | 5 min | 10.5 % |
| Whirlpool | Mosaic | 70 g | 1 min | 10.5 % |
| Dry Hop | Mosaic | 135 g | 5 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-04 | Ale | Slant | 150 ml | --- |