

SH Marynka

- Gravity **13.8 BLG**
- ABV ---
- IBU **45**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (89.3%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (8.9%) | 75 % | 3 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 9 % |
| Boil | Marynka | 40 g | 30 min | 9 % |
| Boil | Marynka | 40 g | 15 min | 9 % |
| Boil | Marynka | 40 g | 7 min | 9 % |
| Boil | Marynka | 40 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|-----------|--------|---------|--------|
| Finning | Whirlfloc | 10 g | Boil | 15 min |