

Żytnia Marynka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6.5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30
Grain	Żytni	1 kg (16%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.2 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %
Whirlpool	Marynka	20 g	25 min	10 %
Whirlpool	Lublin (Lubelski)	25 g	25 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Notes

- zacieranie w 70-68 stopni
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni
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