

#3 Marynka Cascade FES

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **43.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.6%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.6%) | 70 % | 299 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.6%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5.6%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Marynka | 50 g | 60 min | 10 % |
| Mash | Cascade | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 50 ml | Wyeast Labs |