

# Marynka Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **55**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.25 kg (33.8%)	79 %	6
Grain	Strzegom Wiedeński	1.25 kg (33.8%)	79 %	10
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2
Grain	Rye, Flaked	0.4 kg (10.8%)	78.3 %	4
Grain	Strzegom Wiedeński	0.4 kg (10.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	Marynka	25 g	30 min	7 %
Aroma (end of boil)	Marynka	25 g	10 min	7 %
Aroma (end of boil)	Marynka	35 g	5 min	7 %
Whirlpool	Marynka	30 g	0 min	10 %
Dry Hop	Marynka	100 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile