

# Marynka Bitter

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- Gravity **11 BLG**
- ABV ---
- IBU **83**
- SRM **10.5**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (86.4%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (12.3%)	75 %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Marynka	25 g	20 min	10 %
Boil	Marynka	40 g	10 min	10 %

## Notes

- rozlew 65g cukru na ~20l  
*Dec 13, 2016, 10:21 PM*