

Marynka - Experimental

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.3 kg (57.9%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1.9 kg (33.3%) | 81 % | 4 |
| Grain | Platki owsiane | 0.5 kg (8.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 31 g | 60 min | 8.8 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12.9 % |
| Whirlpool | Citra | 25 g | 0 min | 12.9 % |
| Dry Hop | Waimea | 50 g | 2 day(s) | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 100 ml | Mangrove |