

# Marynka - Ośmiornica z Lubelszczyzny

- Gravity **12.1 BLG**
- ABV ---
- IBU **36**
- SRM **6.2**
- Style **American Pale Ale**

## 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 **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (94.4%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %
Boil	Oktawia	10 g	0 min	7.1 %
Whirlpool	Lublin (Lubelski)	15 g	15 min	4 %
Whirlpool	Oktawia	5 g	15 min	7.1 %
Dry Hop	Oktawia	35 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis