

# Polski SMASH - Marynka

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- Gravity **12.6 BLG**
- ABV ---
- IBU **47**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (100%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Whirlpool	Marynka	100 g	15 min	10 %
Dry Hop	Marynka	120 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	H3P04	5 g	Mash	---
Water Agent	NaCl	5 g	Mash	---