

# SH Marynka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **8**

## Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	EKSTRAKT SŁODOWY jasny Bruntal	3.4 kg (77.3%)	81 %	25
Grain	Pale Ale optima	0.5 kg (11.4%)	81.6 %	7
Grain	Karmelowy Jasny 20-30EBC optima	0.25 kg (5.7%)	75.9 %	25
Grain	pszeniczny optima	0.25 kg (5.7%)	82.2 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	60 min	13.5 %
Boil	Marynka	35 g	20 min	8.8 %
Boil	Marynka	35 g	7 min	8.8 %
Dry Hop	Marynka	30 g	4 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min