

# Marynka z Kolorado

- Gravity **16.4 BLG**
- ABV ---
- IBU **40**
- SRM **8.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield | EBC  |
|-------|-------------------------|--------------|-------|------|
| Grain | Colorado Pale Base Malt | 4 kg (57.1%) | --- % | 12.5 |
| Grain | Barke Monachijski       | 1 kg (14.3%) | --- % | 20   |
| Grain | Żytni                   | 1 kg (14.3%) | --- % | 5    |
| Grain | Strzegom Pszeniczny     | 1 kg (14.3%) | 60 %  | 6    |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 30 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Marynka | 90 g   | 5 min    | 10.5 %     |
| Dry Hop             | Marynka | 30 g   | 7 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | ---        |