

# Marynka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (88.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (5.9%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.2 kg (5.9%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 7.3 %      |
| Boil    | Marynka | 40 g   | 5 min  | 7.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |