

MARYNKA APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **9.4**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (43.6%) | 80 % | 35 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (43.6%) | 80 % | 25 |
| Sugar | Glukoza | 0.5 kg (12.8%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 15 min | 10 % |
| Whirlpool | Marynka | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |