

# Marynka Bitter

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **8.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (93.6%) | 85 %   | 7   |
| Grain | Special B Malt            | 0.15 kg (3.2%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3    | 0.15 kg (3.2%) | 76 %   | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 17 g   | 60 min | 8.8 %      |
| Boil    | Marynka | 20 g   | 20 min | 8.8 %      |
| Boil    | Marynka | 20 g   | 5 min  | 8.8 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 10 ml  | Fermentum Mobile |