

Marynka - Experimental

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (57.9%)	85 %	7
Grain	Weyermann - Pilsner Malt	1.9 kg (33.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	31 g	60 min	8.8 %
Aroma (end of boil)	Citra	25 g	15 min	12.9 %
Whirlpool	Citra	25 g	0 min	12.9 %
Dry Hop	Waimea	50 g	2 day(s)	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove