

# Marynka na Belgach

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **8.8**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (40%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (24%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Viking Pale Ale malt	1.5 kg (24%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Marynka	25 g	30 min	10 %
Boil	Marynka	25 g	5 min	10 %
Dry Hop	Marynka	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bf & say	Ale	Liquid	1000 ml	gozdawa