

# marynka SH 1.0bar

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **5.9**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 %  | 5   |
| Grain | Viking Golden ale    | 2 kg (30.8%)   | 80 %  | 14  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 10 %       |
| Boil                | Marynka | 20 g   | 30 min | 10 %       |
| Boil                | Marynka | 20 g   | 15 min | 10 %       |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 10 %       |
| Whirlpool           | Marynka | 20 g   | 10 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 12 g   | ---        |