

# Marynka Single Hop

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (92.6%)	80 %	4
Grain	Weyermann - Carapils	0.12 kg (2.8%)	78 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.6%)	75 %	150

## Hops

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

wrzucamy po wyłączeniu palnika i utrzymujemy 15 min w temperaturze powyzej 75stopni zanim schlodzimy

## Notes

- Polish pale ale wersja eko. Koszt 1 butelki = 1.6zł  
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