

# Polskie Ale Marynka Sybilla Oktawia

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (63.7%)	80 %	10
Grain	Weyermann - Carapils	0.25 kg (9.4%)	78 %	5
Grain	Pilzneński	0.4 kg (15%)	81 %	4
Grain	Strzegom Wiedeński	0.32 kg (12%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	7.8 %
Boil	Sybilla	16 g	15 min	6.7 %
Boil	Oktawia	20 g	1 min	9.2 %
Dry Hop	Oktawia	30 g	5 day(s)	9.2 %