

# Marynka Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **55**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount          | Yield  | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale  | 1.25 kg (33.8%) | 79 %   | 6   |
| Grain | Strzegom Wiedeński | 1.25 kg (33.8%) | 79 %   | 10  |
| Grain | Oats, Flaked       | 0.4 kg (10.8%)  | 80 %   | 2   |
| Grain | Rye, Flaked        | 0.4 kg (10.8%)  | 78.3 % | 4   |
| Grain | Strzegom Wiedeński | 0.4 kg (10.8%)  | 79 %   | 10  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 20 g   | 60 min   | 7 %        |
| Boil                | Marynka | 25 g   | 30 min   | 7 %        |
| Aroma (end of boil) | Marynka | 25 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Marynka | 35 g   | 5 min    | 7 %        |
| Whirlpool           | Marynka | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Marynka | 100 g  | 4 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |