

## Marine

- Gravity **16.4 BLG**
- ABV ---
- IBU **60**
- SRM **6.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

### Fermentables

| Type  | Name                       | Amount | Yield | EBC |
|-------|----------------------------|--------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 2.5 kg | 85 %  | 8   |
| Grain | Briess - Wheat Malt, White | 2.5 kg | 85 %  | 5   |
| Grain | Płatki przenieczne         | 1 kg   | 70 %  | 0   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Magnum      | 35 g   | 60 min   | 11.5 %     |
| Boil                | Pacifica    | 20 g   | 15 min   | 5 %        |
| Boil                | Sorachi Ace | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Pacifica    | 20 g   | 5 min    | 5 %        |
| Aroma (end of boil) | Sorachi Ace | 20 g   | 5 min    | 10 %       |
| Dry Hop             | Sorachi Ace | 15 g   | 7 day(s) | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | Curacao | 25 g   | Secondary | 7 day(s) |