

# WES-MARYNKA-IUNGA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **12.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **45 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (73.9%) | 80 %  | 50  |
| Sugar          | Glukoza                    | 0.6 kg (26.1%) | --- % | --- |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 10 g   | 45 min   | 6.8 %      |
| Aroma (end of boil) | lunga             | 15 g   | 10 min   | 12.4 %     |
| Dry Hop             | lunga             | 25 g   | 4 day(s) | 12.4 %     |
| Dry Hop             | Lublin (Lubelski) | 30 g   | 4 day(s) | 2.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórki pomarańczy | 20 g   | Boil      | 10 min   |
| Spice  | Kolendra          | 10 g   | Secondary | 4 day(s) |
| Flavor | Skórki grejfruta  | 20 g   | Secondary | 4 day(s) |