

# 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)