

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) |