

# WES-MARYNKA-LUBELSKI

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **13.1**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss --- %
- Size with trub loss **11.5 liter(s)**
- Boil time **50 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (100%) | --- % | 50  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 20 g   | 50 min   | 6.8 %      |
| trochę wykipiało    |                   |        |          |            |
| Aroma (end of boil) | Lublin (Lubelski) | 32 g   | 10 min   | 2.8 %      |
| Dry Hop             | Lublin (Lubelski) | 25 g   | 5 day(s) | 2.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |