

# 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