

# Intruz Lubelski

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **13.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **0.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2 kg (90.9%)	80 %	45
Grain	Weyermann - Carapils	0.1 kg (4.5%)	78 %	4
Adjunct	Płatki owsiane	0.1 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %
Dry Hop	Izabella	100 g	4 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	5 min
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