

# Kveik Lubelski Raw Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Monachijski | 2.85 kg (100%) | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 20 g   | 60 min | 6 %        |

## Notes

- Wuchta lubelskiego w szyszce  
*Sep 21, 2020, 1:05 AM*