

# Lubelska APA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3 kg (75%)     | 80 %  | 5   |
| Grain | Płatki owsiane        | 0.5 kg (12.5%) | 85 %  | 3   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (12.5%) | 75 %  | 30  |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Lublin (Lubelski) | 30 g   | 60 min   | 4 %        |
| Boil      | Lublin (Lubelski) | 30 g   | 15 min   | 4 %        |
| Whirlpool | Lublin (Lubelski) | 100 g  | 0 min    | 4 %        |
| Dry Hop   | Lublin (Lubelski) | 100 g  | 3 day(s) | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |