

# Lubelski P.A.

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.2**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **64.4 C**, Time **90 min**
- Temp **75.6 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64.4C**
- Keep mash **20 min** at **75.6C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.15 kg (82.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.21 kg (8%)	79 %	16
Grain	Płatki pszeniczne	0.14 kg (5.3%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.12 kg (4.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	6 %
Boil	Lublin (Lubelski)	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile