

# Lubelski Pils

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **6.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Carawheat (GR)	0.5 kg (9.1%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	27 g	30 min	4 %
Boil	Lublin (Lubelski)	23 g	20 min	4 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	11.5 g	---